

# Parent-Child Hands-On Baking Class:

- 1) Handcrafted Pizza
- 2) Chocolate Filled Doggy Cookies

## Course Description:

Baking with your child is a fun and exciting way to nurture creativity and confidence in your child and a perfect parent-child bonding activity. In the process of baking, kids can learn about concepts of measurement, follow instructions and improve their gross motor skills. This class is designed not only to learn about baking but also introduces the science behind baking. E.g. Why do you add yeast to your pizza dough?



## Learning Outcome:

- How to make pizza dough from scratch by hand kneading and create a 7" pizza of your own.
- How to make vanilla and chocolate cookies dough and hand mold into the shape of a dog.
- Functions of basic ingredients e.g. flour, sugar, salt, yeast.

**Date:** 2nd June 2018 (Saturday)

**Time:** 10am to 1pm OR 2.30 to 5.30pm

**Venue:** Food Science and Technology (FST) Programme, NUS

**Registration link:** <https://mysurvey.nus.edu.sg/EFM/se/543BE5C25B9D28BD>

## Trainer: Lim Meiyu

Meiyu has 10 years of baking experience and enjoys baking for family and friends. Currently, she is working as a senior research and development executive at Wilmar Innovation Centre, creating healthy and nutritious bakery products. Though armed with a BSc in Food Science and Technology and a rewarding job as an assistant chemist, Meiyu still harboured dreams of becoming a pastry chef. At age 27, she made a career switch and went to pursue a Diploma in Pastry and Bakery Arts at At-Sunrice Global Chef Academy. She emerged top of her class and secured a position as a commis at Marina Bay Sands before her graduation, along with a prestigious award for a one-week professional training on chocolate-based desserts at Valrhona School in France.



## Fees:

- 1 Parent + 1 Child (Age 4 and above) = \$75
- Additional Child or Parent @ \$15 per pax (up to 1 child or 1 parent only)
- Inclusive of ingredients and recipes

**What To Bring:** Containers to bring home your baked goods & apron (optional)

**Enquiries:** 65168990, [chooilan@nus.edu.sg](mailto:chooilan@nus.edu.sg)

All proceeds from the classes will go to FST Alumni Endowment Fund