



HOMEMADE BAKED GOODS
& BAKING CLASSES FOR ALL AGES

2020 Challenge Baking Summer Camp

About the Camp

This camp is intended for the advanced baking student who is able to work independently. For the first two days, students will work in pairs. They will be given recipes to complete (along with all needed equipment and ingredients) with minimal instruction from the instructor. For the next few days, students will work on group projects in the morning, and their own individual projects in the afternoon. The last day will be devoted to finishing individual projects. Individual projects will be chosen from recipes provided by the instructor. Students may also, with approval from the instructor, make recipes brought from home.

The camp will meet Monday-Friday from 9:30 to 2:30 each day. Cost is \$350/week. Lunch will be provided at no extra charge, along with snacks and drinks. The camp is held in my home, at 5030 Alta Vista Road. The cost of the camp includes all ingredients and containers to take home finished products each day. For more information, please contact Valerye at vstrochak@gmail.com or 301-442-5870.

Sessions: July 6-10 July 13-17

Age/Experience Requirements: Participants must be 11 years old or going into 6th grade in the fall. I cannot accommodate younger students. While it is preferable if the camper has participated in at least one of my camps, it is not absolutely necessary if the camper has had previous baking experience. Please email or call me if you would like to discuss this. **This camp will be limited to 10 campers per session.**

To register: Please email me at vstrochak@gmail.com. I will send you a registration form. I require a deposit of \$175 (non-refundable) to hold your child's place in the camp.

Schedule

Monday: Macarons

Tuesday: Spicy Cheese Bread OR Chocolate Babka; Choose projects to work on

Wednesday: AM: Group project; PM—start work on individual projects

Thursday: AM—Group project; PM—work on individual projects

Friday: Finish individual projects

About the Instructor

Valerye Strochak has been baking for as long as she can remember. For the past 23 years, she has had a business selling gift baskets of baked goods during the Christmas holiday season. This past year she baked over 7,000 cookies and 500 breads, and made 40 pounds of candy for her basket business during the month of December. She also bakes during the rest of the year, although on a somewhat smaller scale.

Ms. Strochak has taught baking and cooking in the after-school program at North Bethesda Middle School, Westland Middle School, through her neighborhood association, and to her own children and their friends. She has cooked numerous meals for her church and her children's sports teams, and does occasional catering. This is the fifth year that she has taught baking summer camp.

Ms. Strochak completed a 9-month semi-professional program at L'Academie de Cuisine, a 3-week Cake Decorating Course also at L'Academie, and a puff pastry course at King Arthur Flour's Educational Center in Vermont. But mainly, she just bakes. And thinks about baking when she is not actually baking.