

2020 Advanced Baking Summer Camp



About the Camp

This camp builds on the skills learned in the Intro to Baking Summer Camp. We will focus on techniques and skills that the aspiring baker can use at home.

The camp will meet Monday-Friday from 9:30 to 2:30 each day. Cost is \$335/week. Lunch is provided at no extra charge, along with snacks and drinks. I will send out a lunch menu the week before the camp (and campers are of course welcome to bring their own food). 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.

Dates: June 22-26 August 10-14 August 24-28

Age Requirement: Participants must be 9 years old or going into 4th grade in the fall. Because of the equipment we will be using and the techniques we will be learning, I cannot accommodate younger students.

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: Custards/Puddings/Pastry Cream
Finished Product: Chocolate Pots de Creme

Tuesday: Pate a Choux/Working with Puff Pastry
Finished Product: Fruit Tarts, Cream Puffs, Eclairs

Wednesday: Beignets!
Quick Bread: Lemon-Blueberry Bread

**Thursday/
Friday** Cake Decorating. Students will design, bake, make the frosting and decorate a 2-layer 9" round cake. They will choose the flavor of the cake and the frosting. They will learn how to do a crumb coat, finishing coat and some simple decorating techniques. We will display all the cakes at pickup on Friday for parents to view.

About the Instructor

Valerye Strochak has been baking for as long as she can remember. For the past 223 years, she has had a business selling gift baskets of baked goods during the Christmas holiday season. This past year she baked over 8,000 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, at 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 of her very popular baking 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.