

A Sweet Treats Experience

MOU – Spring 2023

Between Russy's Sweet Treats, LLC and Reach Cyber Charter School

This Memorandum of Understanding sets for the terms and understanding between Russy's Sweet Treats, LLC and Reach Cyber Charter School to enroll students in "A Sweet Treats Experience" virtual baking program.

Russy's Sweet Treats, LLC is one of the leading gourmet style, treat and fresh fruit smoothie eateries, based in York, Pennsylvania. We believe that the earlier someone learns about the finer points of baking, the richer and more nutritional lives they will lead. We are committed to not only providing quality products and services but going above and beyond by working to bring culinary and entrepreneurial skills to youth from all backgrounds.

Purpose

Through virtual workshops taught by Ms. Russy, the students will learn basic and intermediate level baking skills. The age requirement to be enrolled is 13 - 18 years old.

Goals

Goal 1: Students will develop a clear understanding of rudiments, measuring, portioning control, and presentation skills.

Goal 2: Students will learn nutritional value.

Goal 3: Students will learn professionalism, enrichment value, and develop confidence in themselves, all while learning skills to create delectable treats.

Goal 4: Students will learn what it takes to build a career in the food industry

Course Overview

Week 1: Introduction To Ingredients / *Mise en place = Putting in place
(Students will learn how to gather proper materials/ingredients)

Week 2: Measuring & Portioning / Knife Skills

(Students will learn dry vs liquid measuring, the proper way to hold a knife, & using the correct knife for specific task)

Week 3: Frosting Technique & Piping Skills

(Students will learn 3 basic frostings: Buttercream, Whipped, Traditional Icing)

Week 4: Cupcake Baking / Decorating

(Students will learn cupcake decorating techniques)

Week 5: Baked Doughnuts

(Students will receive silicone molds to bake their doughnuts and will use the icing skills from week 3 to complete their doughnuts)

Week 6: Tempering Chocolate & Ganache

(Students will learn the art of melting chocolate for dipping vs using chocolate to cover a cake)

Week 7: Dipped Apples & Pineapple

(Extension from week 6; students will also learn the proper way to wash & prep fruit)

Week 8: The Art of Making Candy

(Students will learn the proper temperatures to make different types of candy)

Week 9: Candied Fruit, Grapes & Apples

(Students will learn different flavorings)

Week 10: Cheesecakes Baked vs No Bake

(Students will learn the difference between a baked cheesecake rather than using a cheesecake as a filling for fruit)

Week 11: Chocolate Dipped Cheesecake Stuffed Apples

(Students will learn dipping techniques)

Week 12: Students will creatively demonstrate the skills they've obtain

Materials Needed (not required to participate)

Week 2: measuring cups, measuring spoons, rubber spatula, candy thermometer, silicone sphere molds, silicone doughnut molds, whisk, apron, metal mixing bowl

Week 3: piping bags, set of piping tips, scissors

***Butter Cream:** butter, vanilla extract, powdered sugar

***Cream Cheese Frosting:** cream cheese, powdered sugar, vanilla extract

***Whipped Frosting:** heavy whipping cream, vanilla extract, powdered sugar

Week 4: cake flour, eggs, baking powder, vanilla extract, salt, oil, sugar

Week 6: milk chocolate melting wafers

Attendance, Credit, Fees & Schedule

- Attendance and participation will be monitored and documented by Russy's Sweet Treats, LLC and shared with Reach Cyber Charter School
- Students can miss up to 4 sessions and earn full credit
- The course will run for 12 consecutive weeks, meeting weekly, on Wednesday's, from 5PM – 6:30 PM, beginning Wednesday, March 8, 2023
- The fee will be \$500 per session, totaling \$6,000 for 12 sessions
- There is no cap on the number of students; students will need to obtain baking supplies
- This MOU is at-will and may be modified by mutual consent of authorized officials from Russy's Sweet Treats, LLC or Reach Cyber Charter School

Insurance

- At all times during the term of this MOU, Russy's Sweet Treats, LLC will maintain, at its own expense, liability insurance in an amount adequate to protect against any liability arising from the services to be provided. The liability insurance shall be of the type customarily obtained in this field.
- Russy's Sweet Treats, LLC is not liable for any or all claims, actions, liabilities, losses, expenses, damages, and cost including, but not limited to attorney fees, settlement expenses that may at any time be incurred by reason of any claim or suit.

Contact Information

Russalina Nolden
 34 W. Philadelphia St.
 York, PA 17401
 Russyssweettreats01@gmail.com
 (717) 758-7565

Signatures

IT IS MUTUALLY AGREED AND UNDERSTOOD BY AND BETWEEN THE PARTIES THAT: This MOU is executed as of the effective start date listed above and is in effect until either party, in writing, with a 30-day notice decides to terminate this agreement.

(Partner Organization) Name/Title Date

12/21/2022

Russalina Nolden, Owner Date
Russy's Sweet Treats, LLC