

A Sweet Treats Experience

MOU – Spring 2024

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 following recipes, ie. measuring and portioning.

Goal 2: Students will learn about obtaining reputable suppliers, and Food cost.

Goal 3: Students will learn professionalism, enrichment value, and develop confidence in themselves.

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: Assortment of Cookies.

(Students will learn how to make fresh baked cookies, using box cake mix)

Week 6: Breakfast Options

(Students will learn the Art of making Omelets & plate presentation)

Week 7: Baked Oatmeal Breakfast Bowls

(Extension from week 6; students will also learn about seasonal fruit & nutritional value and benefits of a Heart Healthy Breakfast)

Week 8: The Art of Smoothie Making.

(Students will learn how to prepare Fresh Fruit Smoothies & Garnishing. Also different additives. ie.. (chia seeds, flaxseed, protein powders and sea moss)

Week 9: Candied Fruit, Grapes & Apples

(Students will learn different flavorings)

Week 10: Cocoa Hot Chocolate Bombs & Tea Bombs.

(Students will learn how to create an assortment of hot chocolate Bombs, Also herbal Tea Bombs.

Materials Needed (not required to participate)

Week 2: measuring cups, measuring spoons, rubber spatula, cutting board, sharpening kitchen knives.

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 & silicone molds

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 10 consecutive weeks, meeting weekly, on Wednesday's, from 3PM – 4:30 PM, beginning Wednesday, March 6, 2024

- The fee will be \$600 per session, totaling \$6,000 for 10 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

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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



Russalina Nolden, Owner
Russy's Sweet Treats, LLC

Date

8/17/2023

Date