



Educator & Youth Baking Awards

Win \$1,000!

Home Baking Association Educator Award

WIN \$1,000 and a trip for two to the HBA Annual Meeting!

SHARE winning baking lessons, activity or service projects from **EDUCATORS** in classrooms, preschools, community programs, clubs, camps, leader training, from Pre-K to 12th grade.



Bake to Give Maddie Kruse Youth Award

Share your *Bake to Give* project to be eligible to win \$1,000!



YOUTH 7th to 12th grade: submit pictures, video, recipes and details of baking to share with others and the impact it's had on the community. (See *Bake to Give* resources to help develop your project.)

2022 EDUCATOR AWARD WINNER

Carla Schaer

Family & Consumer Sciences Educator, Sparland, Ill.

Entry: *Mozzarella Mash*

Honorable Mention: *Youth Teaching to Bake and Donate*
Leo Barnes, Youth Teaching Youth, Hanover, N.H.

Entry: *Charity Bagels – Donation Made*

homebaking.org/bakers-spotlight-on-bagels-and-charity/



Maddie Kruse was a smart, fun loving, kindhearted and crafty 16-year-old whose life was taken by a drunk driver. Maddie loved baking and sharing to benefit communities large or small, local and beyond, to make stronger communities.

Sponsored by the Home Baking Association and ADM with the Maddie Kruse Family

ENTRY DEADLINE May 31. More details and how to enter at HomeBaking.org/educator-award.

LOOK WHAT YOU FIND AT HomeBaking.org

[Baking Calendar](#) | [Baker's Spotlight](#) | [Mealtime Solutions](#)
[Bake for Family Fun](#) | [Test Kitchen Recipes](#) | [Teaching Resources](#)

BAKER'S SPOTLIGHT
Featured professional and home bakers who offer valuable lessons and resources everyone can benefit from.

JANUARY BAKER'S
by HBA Members and Partners

CALENDAR OF RECIPE TIPS and EVENTS

Baking Education Guide
NEW! Free Resources to Teach Baking

Mealtime Solutions
Spend time together in the kitchen

Baking Education Home to Careers Early Childhood, Elementary, Secondary Videos, Lessons, Visuals, Experiments

- » [Home Baking Association Members](#)
- » [K-State Bakery Science Program \(promo video\)](#)
- » [Baking Education Resource Guide \(PDF\)](#)
- » [Baking Food Safety](#)
- » [Baking Glossary \(PDF\)](#)
- » [Bake for Funds \(PDF\)](#)
- » [Locally made & packaged responsibly \(PDF\)](#)
- » [Mozzarella Mash Pizza Lesson Plan](#) coming soon!

Mozzarella Mash
Bake Pizza for Personal, Family & Community Benefits

Presented by HBA Educator Award Winner Carla Schaer, Family & Consumer Sciences Teacher, Sparland High School, with Christy Barnes, CTE Educator, Sparland High School.

Objectives:

1. Understand the importance of community service and how it can be used to benefit others.
2. Learn to apply problem-solving skills to solve real-world problems.
3. Understand the importance of safety in the kitchen and how to use proper techniques to prevent accidents.
4. Understand the importance of teamwork and how to work together to complete a task.
5. Understand the importance of communication and how to share ideas and information.
6. Understand the importance of time management and how to use time effectively.
7. Understand the importance of organization and how to keep a workspace clean and organized.
8. Understand the importance of presentation and how to make a dish look appealing.
9. Understand the importance of cost management and how to use ingredients wisely.
10. Understand the importance of customer service and how to interact with others.

Materials: Pizza crust, sauce, cheese, toppings, parchment paper, rolling pin, pizza cutter, oven.

Procedure: Preheat oven to 375°F. Roll out pizza crust on parchment paper. Spread sauce over crust. Add toppings. Sprinkle with cheese. Bake for 15-20 minutes. Slice and serve.

Reflection: How did you feel about working together to complete this project? What challenges did you face? How did you overcome them? How do you think this project will benefit the community?

New Baking Resources Monthly

- » [Baking Calendar](#)
- » [Baker's Spotlight](#)
- » [E-newsletter Archive \(signup\)](#)

