

CORNERSTONE 2020 RESOURCE

Great Jewish Bake Off *Evening Experience*

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| AUTHOR(S): | Adam Allenberg, Mara Berde, Diana Bloom, Seth Braunstein |
| SUMMARY: | This Evening Experience will explore Jewish baked-goods from around the world. Modeled after The Great British Bake Off, you will participate in delicious challenges, learn new recipes, and meet new people. - <i>Submitted by Adam Allenberg, Mara Berde, Diana Bloom, Seth Braunstein</i> |
| TOPIC(S): | Food and cooking; Jewish learning through food |
| LEARNING OBJECTIVE: | Participants will... <ul style="list-style-type: none"> • Experience Jewish cuisine and cooking in a new way • Create new recipes and dishes based on guidelines of the baking challenges • Learn methods for integrating halacha (Jewish law) and brachot (blessings) into food-based camp programs |
| AUDIENCE: | This program can be adapted for various ages but due to the style of challenges, it is recommended for teenagers through adults. The size of the group can vary as long as there are at least 2 people per group and enough ingredients, cookware, and ovens to complete the challenges. |
| TIMING: | 75 minutes |
| APPENDICES: | <p>Recipes:</p> <ul style="list-style-type: none"> • Apple Crisp - Perfect and Easy, Easy Apple Strudel, Glazed Apple Dumplings Recipe, Grandma's Apple Brown Betty Recipe, Gefilteria Make at Home Matzo, Easy Indoor Skillet S'mores Dip <p>Handouts:</p> <ul style="list-style-type: none"> • Overview Matzo Baking • Food and Brachot |
| MATERIALS NEEDED: | See attached documents for materials and recipes |
| SET-UP DETAILS: | This program should be run in a space with access to an oven. Tables or counters can be used as workspaces for each group. Ingredients and supplies placed in one central area to be used by all contestants. |

SESSION TIMELINE & OUTLINE:

Introduction (5-8 min)

Welcome to the Great Jewish Bake Off! Since Jewish culture and *halacha* (Jewish Law) can be taught in many ways, we are offering this program as one example of a format that can be used to integrate Jewish content into a fun camp program. One of the great things is that this program can serve as a model for how to structure a program, and the specific Jewish content and modality could vary.

The famous TV show “The Great British Bake Off” is the inspiration for this evening of baking. It’s okay if you haven’t seen the show, the gist of it is easy. You will be participating in 3 separate challenges over the next hour. You will all be separated onto teams of 4-5 people, and then you’ll break into smaller groups for the first two challenges, the Signature Challenge and the Technical Challenge, which will happen simultaneously. For the 3rd challenge you will come back together and your whole group will work together for the Showstopper Challenge. We don’t expect that any of you are professional bakers, so we’ll be providing you with recipes and everything you’ll need, but we urge you to be creative.

Each challenge will be judged on different criteria, which will be explained during each challenge.

Before we dive in, we wanted to get the group to think about Jewish foods. What is a “Jewish food”? What foods may not have Jewish heritage, but have become associated with Jewish experiences? Think about camp rituals. Does your camp have a particular menu item each week for Shabbat? A special dessert, or even the same menu? Are these foods considered “Jewish foods” because we use them as part of our ritual of celebrating Shabbat? If these foods are special to us, or to our camps, why not teach campers how to make them, so that they can bring a bit of camp -- and a bit of Judaism -- back to their homes all year round? We hope you enjoy the next hour of baking challenges, and good luck, bakers!

Step-by-Step Instructions:

Divide everyone into groups of 4-5. After they are in those groups, 2 people will be assigned to the Technical Challenge (outside, Matzo making) and 2-3 people will stay inside for the Signature Challenge. These challenges will be happening concurrently and will take 25-30 minutes in total, for preparation, creation, and cleanup.

Challenge 1 (Signature Challenge)

Create an apple dish with the ingredients supplied. We have printed out a variety of recipes but you are also welcome to be creative or use a recipe of your own.

Bakers will have 25 minutes for this challenge, which does not include baking time. Upon completion of your creations, we can bake them for you, and the judging will occur after baking. You will be judged on the following criteria (in no particular order):

- Creativity (your group’s signature)
- Taste
- Appeal / visual presentation
- Group dynamic

Challenge 2 (Technical Challenge)

Matza Baking: For this challenge, time will be of the essence! You will have exactly 18 minutes to complete this challenge from start to finish. We will provide the participants with ingredients (water, flour- sorry, NO YEAST!) and a one-page document explaining the process for how to make and bake Matza.

Technical Challenge judging criteria:

- Uniformity
- Taste
- Halachic (did they follow the Jewish Law of making matzo)

Challenge 3 (Showstopper Challenge)

The Showstopper challenge is the grand finale and meant to show off one's technical baking abilities as well as their creativity and presentation skills.

Each group will work together to create a dish using traditional s'mores ingredients, along with some non-traditional ingredients provided.

Groups will be judged on the following criteria:

- Creativity
- Group dynamic
- Taste
- Visual presentation (Showstopper)
- Cleanliness of your workspace (did you clean up)

During each of the challenges, judges will be walking around and asking questions of the bakers.

Questions may include:

- How did you decide who would do what?
- What would be the signature dish at your camp?
- What's something that seems too elaborate for you to bake that you'd like to learn?
- What blessing would you say over this? What is the primary ingredient? Which ingredient do you like the most?

Conclusion

Once all the groups have completed each of the 3 challenges and cleaned up, bring everyone back together to explain the judging process and how it will take place after the Song/Dance (so we're able to taste everything) and that we will announce the winners at breakfast the next morning.

Ask the group for feedback and comments, and ask about how they might be able to use this program at camp.

ADDITIONAL NOTES FOR BRINGING IT BACK TO CAMP:

This is a topic that will be discussed at the end of the program, but this program could be used as a model for teaching about Jewish traditions from around the world. It could also be a way to think about teaching *brachot* (blessings), and learn the laws of halacha (Jewish law) while cooking.