I WANT TO REACH PARENTS AND GAIN POSITIVE FEEDBACK FOR MY CENTRE.

I NEED A PROGRAM THAT DELIVERS TO EYLF, STATE SPECIFIC LEARNING GUIDELINES AND QUALITY AREAS

OUR SERVICE IS TIGHT ON PLANNING AND RESOURCING TIME.

I WANT A PROGRAM THAT ENGAGES BOTH STAFF AND STUDENTS.

I WANT TO SUPPORT AN INCLUSIVE AND ENGAGING CLASSROOM.



FOUNDATIONS MODULE: Lesson 1 Eat the Rainbow

Baker Kids Cooking and Food Education Program can do all of this for your centre!

This outstanding program contains a full year of planned and resourced lessons which was created specifically for the Early Childhood Sector delivering to:

- The Early Learning Years Framework
- State specific learning guildlines
- All Quality Areas

This scaffolded program has been delivered and refined across several demographic areas and hundreds of students aged 2-6 years within the early childhood sector since 2023 (founded as a professionally delivered incursion).
This program is now it is available to all centres as a licensed, educator delivered cooking and food education program.

For more detail scan the QR code.

4 SCAFFOLDED MODULES 20 LESSONS

FOUNDATIONS TERM

↓

EXPLORING TERM

↓

DEVELOPING TERM

↓

MASTERING TERM



FOUNDATIONS MODULE: Lesson 2 Bread Basics

SCAN ME

How can this program deliver to my centre objectives?

Saves planning and resourcing time

Lessons are licensed for unlimited use for the license period & are delivered with:

Detailed lesson plans which include:
- Class timeline
- How to adapt the lesson from Kindy for use with students as young as 2 years old
- Detailed script style remarks provided to ensure consistency across delivery

Planning Tools
- Shopping List / Recipes
- Food Preparation directions, illustrated table layouts and food prep guidelines
- Allergy /Intolerance guide

Hardcopy resourcing supplied (colour copies)
- Teacher Resources - Laminated
- Worksheets for students
- Take home communication for parents

Equipment Provided
- Program tools provided for each lesson
- Food Safe Packaging
- Ingredient Labelling for food safety

OUR SERVICE IS TIGHT ON PLANNING AND RESOURCING TIME.

Evaluation
- Observation Sheet Template - to document learning for quality compliance
- Evidence template
- Learning Stories - specific to each lesson
- Learning Dispositions - specific to each lesson
- QIP statements, working towards exceeding notes
- Instructor reflection and review worksheets - as a part of our PD course.

Engaging program for students and staff!

Baker Kids® Education
Bake•Learn•Grow!

For your students:

Cooking is a uniquely engaging, play-based learning experience for young minds. Our lessons seamlessly blend literacy, maths, science, creativity, and wellbeing into delicious, hands on education!

FOUNDATIONS MODULE: Lesson 3 Exploring Energy



For your Educators:

Baker Kids empowers your staff to thrive. Leading these lessons helps educators build deep student bonds, celebrate successes with families, and strengthen their professional teaching capacity.

Quality program

I NEED A PROGRAM THAT DELIVERS TO EYLF, STATE SPECIFIC LEARNING GUIDELINES AND QUALITY AREAS

"From start to finish, Jo's level of preparation and organisation was impeccable. It was evident that she put a tremendous amount of effort into planning every aspect of the program, ensuring that it was not only educational but also incredibly engaging for the children. " Victoria Educator Little Locals

I've been privileged to have incorporated the Baker Kids cooking programme within my Queensland Kindergarten Curriculum for several years. The programme caters for individual and group learning experiences involving literacy, mathematics, scientific discoveries and health and well being. Each child explored relevant concepts within an inclusive and detailed learning programme. The lessons followed outcomes with clear directions and most importantly every child gained pride in their 'cooking ' accomplishments.
I'd highly recommend the programme within Early Childhood settings.
Our parents were thrilled to receive their childrens' positive recounts at the end of the day.
Geraldine Early Childhood Teacher

Reach Parents

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"My son absolutely loved his classes with Jo. He loved the making and learning side and would proudly bring home his cooking every week and talk about what he learned. The classes seemed really easy to understand and the handouts that came home, fantastic!

"My daughter loved her bread cookery class. As a family of chefs, I felt so proud hearing all that she learned."

"Could not recommend them enough, our son has Jo from Baker Kids at his Kindy and he loves it. He is so proud when he brings home a pizza telling us he is feeding the family tonight. We also get great activities after class that they take home about food facts. Again highly recommend. Joanne you are a rockstar in our house Brady is very proud of attending your classes!"

Support inclusion and engagement

I WANT TO SUPPORT AN INCLUSIVE AND ENGAGING CLASSROOM.

Students LOVE these classes and these classes love all students!

Every lesson is designed not only to adapt across ages, but each can also to work to the pace and capabilities of EVERY STUDENT.

- The recipes accomodate for dietary requirements and allergies
- The stucture of the lesson allows for varied pace; slower or faster
- Worksheets and activities contain illustrations and text to suit varied learning styles and capabilities
- Sensory challenges can be accommodated for and often overcome with students at their pace
- Every student takes home something to be proud of!



FOUNDATIONS MODULE: Lesson 4 Pizza Palace

Baker Kids Education Bake•Learn•Grow!

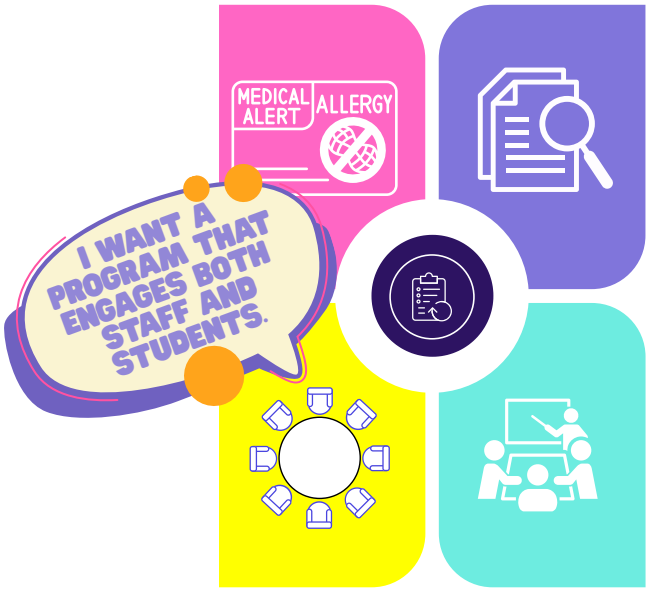
Personal Development Course for Staff

Baker Kids offers an accompanying Personal Development course for educators to build capability and confidence in lesson delivery.

It is self paced and steps your chosen number of educators through how to understand the Baker Kids Education Program from set up (food safety/regulations), through to observation, evidence, evaluation and personal reflection after the lesson.

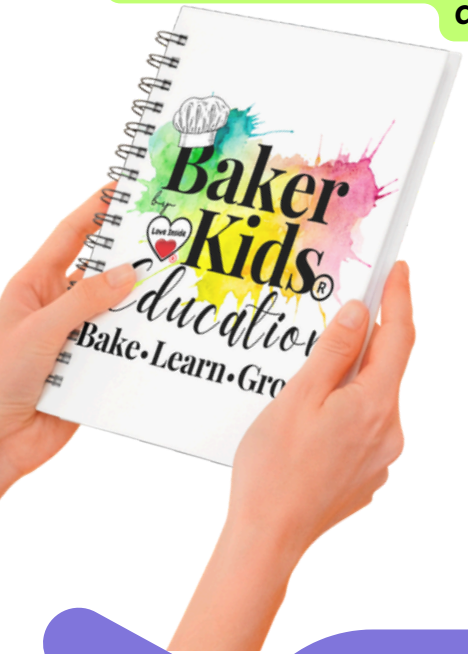
Each educator that participates, completes 5 modules during which they actively plan, set up and execute the lesson program to build cabability and capacity for your centre and your students.

This program is facilited through video modules and an accompanying workbook.



- MODULE 1: Food Safety & Allergy Management in Educational settings
- MODULE 2: Planning your Incursions
- MODULE 3: Setting Up the Learning Environment
- MODULE 4: Facilitating the Lesson
- MODULE 5: Beyond the Incursion - Follow Up

Baker Kids offers personalised coaching /mentoring packages to services as an additional service when, and if required.



To book a call with Baker Kids to find out more:
Please email or message us on Facebook or Instagram.

bakerkidsbyloveinside@gmail.com

www.instagram.com/bakerkidsbyloveinside

www.fb.com/bakerkidsbyloveinside

www.bakerkidsbyloveinside.com

FOUNDATIONS MODULE: Lesson 5 Smooth Operator

