



FACS Virtual Learning

10-12 Grade

Culinary Essentials

Chapter 26 Graphic Organizers

April 17, 2020



10-12/Culinary Essentials
Lesson: April 17, 2020

Objective:

I can identify the different functions of ingredients in baked goods.

Learning Target:

9.7.1: Explain the properties of elements, compounds, and mixtures in foods and food products.

Warm-Up Activity: Baking Terminology

1. Click on the following link to learn all about baking terminology:

<https://www.youtube.com/watch?v=TB1uVhXONmQ>



CONVERSION CHART BASIC INGREDIENTS

FLOUR
1 cup flour = 140 grams
3/4 cup flour = 105 grams
1/2 cup flour = 70 grams
1/4 cup flour = 35 grams

*Weights may change according to method used. Above are according to 'dip and sweep' method.

GRANULATED SUGAR
1 cup sugar = 200 grams
3/4 cup sugar = 150 grams
2/3 cup sugar = 135 grams
1/2 cup sugar = 100 grams
1/3 cup sugar = 70 grams
1/4 cup sugar = 50 grams

POWDERED SUGAR
1 cup powdered sugar = 160 grams
3/4 cup powdered sugar = 120 grams
1/2 cup powdered sugar = 80 grams
1/4 cup powdered sugar = 40 grams

*Weights may change according to method used. Above according to 'spoon and level' method.

BUTTER
1 cup butter = 2 sticks = 8 ounces = 230 grams
1/2 cup butter = 1 stick = 4 ounces = 115 grams

HEAVY CREAM
1 cup heavy cream = 235 grams
3/4 cup heavy cream = 175 grams
1/2 cup heavy cream = 115 grams
1/4 cup heavy cream = 60 grams
1 tablespoon heavy cream = 15 grams

Glitter Bow FOR JAVA CUPCAKE
glitterandbow.com javaandcupcake.com

FOOD NETWORK KITCHENS Baking Measuring DO'S AND DON'TS

DO ✓ use a set of proper measuring cups and spoons

DON'T ✗ ignore directions

DO ✓ use liquid measuring cups for liquids and dry measuring cups for solid ingredients

DON'T ✗ confuse ounces (weight) with fluid ounces (volume)

DO ✓ spoon flour into the measuring cup and then level it out

DON'T ✗ use your measuring cup to scoop out flour

DO ✓ pack brown sugar into measuring cups and spoons

DO ✓ set measuring cups on a flat surface to get an accurate reading

DO ✓ read liquid measurements from the side to see where the bottom of the meniscus hits the markers

DO ✓ coat your cups and spoons with nonstick cooking spray before measuring sticky substances like honey, agave and maple syrup

DO ✓ invest in a digital scale as it's the most accurate way to measure ingredients

DON'T ✗ forget to zero out the scale after adding a bowl to hold your ingredients and set into the rest of measurement your recipe calls for

DO ✓ get busy baking!

DON'T ✗ be frustrated. It's supposed to be fun, after all!

food

Assignment Title:

Chapter 26 Graphic Organizers

1. Use the following link to access your copy of chapter 26 textbook pages in order to complete today's assignment:

<https://drive.google.com/open?id=1B-QtM3mzd-D-44nJ0nF9HfmcVqhgyV1Q>

2. Use this link to access your graphic organizers for today:

https://drive.google.com/open?id=1X7FBE9yzFnVpx3PFCgigW6sel0dMlt8WUV9l_cSJVwl

3. Make sure to go to “file” and click “make a copy” before you begin editing the document.
4. Share the document with your culinary teacher when complete if you wish to receive feedback.