



FACS Virtual Learning

10-12 Grade

Culinary Essentials

Chapter 26 Activities

April 24, 2020



10-12/Culinary Essentials
Lesson: April 24, 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: The Development of Hard White Wheat

1. Click on the following link to learn how hard, white wheat is made. Read the mini article and use internet resources if you need to to answer the four questions:

<https://drive.google.com/open?id=1oGS6P-mkZbxGh1bvYj0azVlll6M83jTlZgYcVnuZrVE>



Assignment Title:

Chapter 26 Activities

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 activities for today:
https://drive.google.com/open?id=1GNtjeeCFECNTnv-soOc0tN0d3C3FAqX60z_a_tqUx8k
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.