



# FACS Virtual Learning

**10-12 Grade**

**Culinary Essentials**

**Chapter 29 Activities**

**May 15, 2020**



10-12/Culinary Essentials  
Lesson: May 15, 2020

**Objective:**

I can describe types of cookies, and the methods for mixing, baking, and storing them.

**Learning Target:**

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

# Warm-Up Activity: Chapter 29 Graphic Organizers

1. Complete the graphic organizers to learn more about the information found in chapter 29:  
[https://drive.google.com/open?id=18R\\_72ABs6yLErzHkLoNtobS2g0PWklP\\_Y4I\\_u0ZEsEc](https://drive.google.com/open?id=18R_72ABs6yLErzHkLoNtobS2g0PWklP_Y4I_u0ZEsEc)
2. Chapter 29 textbook pages:  
<https://drive.google.com/open?id=1tnDqemrumfnivAQy4UotVSedf0sjymS6>
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

## Assignment Title:

### Chapter 29 Activities

1. Use the following link to access your copy of chapter 29 textbook pages in order to complete today's assignment:  
<https://drive.google.com/open?id=1tnDqemrumfnivAQy4UotVSedf0sjymS6>
2. Use this link to access your activities for today:  
[https://drive.google.com/open?id=11xOiwOUHXUqQKwjKrCpquQfonpJCb\\_aE\\_Hn8x2mo7KI](https://drive.google.com/open?id=11xOiwOUHXUqQKwjKrCpquQfonpJCb_aE_Hn8x2mo7KI)
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