



# FACS Virtual Learning

**10-12 Grade**

**Culinary Essentials**

**Chapter 27 Activities**

**May 1, 2020**



10-12/Culinary Essentials  
Lesson: May 1, 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: All About Leavening

1. Click on the following link to learn how leavening agents function in baked goods: <https://www.youtube.com/watch?v=g2DbJ-lKcE8>



## Assignment Title:

### Chapter 27 Activities

1. Use the following link to access your copy of chapter 27 textbook pages in order to complete today's assignment:  
<https://drive.google.com/open?id=1H2ulp0etfF - mR0KIb3YhVUMBrtdb1N>
2. Use this link to access your activities for today:  
<https://drive.google.com/open?id=1GEg3UxCLLYGf-VMhSNRh0vrVTkhfjAKoixtOBrH5Eo>
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