



FACS Virtual Learning

10-12 Grade

Culinary Essentials

Chapter 26 Vocabulary

April 20, 2020



10-12/Culinary Essentials
Lesson: April 20, 2020

Objective:

I can identify bakeshop tools.

Learning Target:

8.3.6: Identify a variety of types of equipment for food processing, cooking, holding, storing, and serving.

Warm-Up Activity: Essential Baking Equipment

1. Click on the following link to watch a YouTube clip over essential baking equipment to become familiar with bakeshop tools:

<https://www.youtube.com/watch?v=J3CkrJ9vPJQ>



Assignment Title:

Chapter 26 Vocabulary Flashcards

1. Go to the following website: www.quizlet.com
2. Once there, if you do not already have a username and password, login using your school information through Google
3. Once logged in, click on “create”
4. You will create flashcards for the vocabulary words found in chapter 26. The list of these words can be found on the following slide
5. The title of your flashcard set should be “Baking Techniques”
6. Here you can find a PDF version of chapter 26 from our classroom textbook:
<https://drive.google.com/open?id=1B-QtM3mzd-D-44nJ0nF9HfmcVqhgyV1Q>
7. Once your flashcard set is complete, play the online games available to you via Quizlet in order to learn these words

Chapter 26 Vocabulary Word List

1. Scaling
2. Percentage
3. Sheeter
4. Stack Oven
5. Convection Oven
6. Reel Oven
7. Springform Pan
8. Tart Pan
9. Sheet Pan
10. Mold
11. Ring
12. Hard Wheat Flour
13. Gluten
14. Crumb
15. Soft Wheat Flour
16. Bread Flour
17. Cake Flour
18. Pastry Flour
19. Staling
20. Dried Milk Solids
21. Shortening
22. Oil
23. Leavening Agent
24. Baking Soda
25. Baking Powder
26. Yeast
27. Fermentation
28. Dough
29. Beat
30. Blend
31. Cream
32. Cut-In
33. Fold