

FACS Virtual Learning

10-12 Grade

Culinary Essentials Chapter 27 Vocabulary April 27, 2020



10-12/Culinary Essentials Lesson: April 27, 2020

Objective:

I can list yeast dough ingredients and their functions.

Learning Target:

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

Warm-Up Activity: Chapter 27 Graphic Organizer

- 1. Click on the following link to access your warm-up activity: <u>https://drive.google.com/open?id=1blpiyVtE826D9c6jczgc9xMrnTY9N0MZUL</u> <u>NdxAj7kR0</u>
- Make sure once you have the Google Doc pulled up, you click 'file' and 'make a copy' of the document BEFORE you start to edit the page
- 3. Use chapter 27 textbook pages to help you with this activity: <u>https://drive.google.com/open?id=1H2ulp0etfF</u> - <u>mR0Klb3YhVUMBrtdb1N</u>
- 4. Save your completed activity to your Google Drive and share with your culinary teacher via email if you wish to receive feedback

Assignment Title:

Chapter 27 Vocabulary Flashcards

- 1. Go to the following website: <u>www.quizlet.com</u>
- 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 27. The list of these words can be found on the following slide
- 5. The title of your flashcard set should be "Yeast Breads and Rolls"
- 6. Here you can find a PDF version of chapter 27 from our classroom textbook: <u>https://drive.google.com/open?id=1H2ulp0etfF - mR0Klb3YhVUMBrtdb1N</u>
- 7. Once your flashcard set is complete, play the online games available to you via Quizlet in order to learn these words

Chapter 27 Vocabulary Word List

- 1. Leavens
- 2. Peel
- 3. Starter
- 4. Hard Lean Dough
- 5. Crust
- 6. Chemical Dough Conditioners
- 7. Soft Medium Dough
- 8. Sweet Rich Dough
- 9. Rolled-in Fat Yeast Dough
- 10. Gipfels
- 11. Danish Pastry Dough

- 12. Straight-Dough Method
- 13. Modified Straight-Dough Method
- 14. Sponge Method
- 15. Preferment
- 16. Let Down
- 17. Continuous Breadmaking
- 18. Punch
- 19. Rounded
- 20. Bench Box