



FACS Virtual Learning

10-12 Grade

Culinary Essentials

Chapter 29 Powerpoint w/Guided Notes

May 11, 2020



10-12/Culinary Essentials
Lesson: May 11, 2020

Objective:

I can classify baked goods and desserts.

Learning Target:

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

Warm-Up Activity: Top 10 Types of Cookies

1. Click on the following link to learn about the top 10 cookies that people love:

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



Assignment Title:

Chapter 29 Powerpoint w/Guided Notes

1. Today you will work through a powerpoint that covers all information discussed in chapter 29. Here is a link to today's powerpoint:

<https://drive.google.com/open?id=1wWHX4oaFqRUducPd5zG5mSbXTFZETndoeA8IUk7voPM>

2. While reading through the powerpoint, complete the guided notes found here:

<https://drive.google.com/open?id=17wuCB1kGuunJwygs0KX3zRIBzKvFvA65L7mkVOqGWPM>

3. 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
4. Save your completed guided notes to your Google Drive and share with your culinary teacher via email if you wish to receive feedback