



FACS Virtual Learning

10-12 Grade

Culinary Essentials

Chapter 29 Graphic Organizer

May 18, 2020



10-12/Culinary Essentials
Lesson: May 18, 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: KWL Chart-Chapter 29.2

1. Create a KWL Chart like the one seen on the next slide. You can either do this on a piece of paper or you can create a digital version using Google Docs or Google Slides to create one.
2. Use chapter 29 section 2 to complete this activity:
<https://drive.google.com/file/d/1tnDqemrumfnivAQy4UotVSedf0sjymS6/view?usp=sharing>
3. In the first column, make note of things you already know about cakes. In the second column, make note of things you want to learn about baking/decorating cakes, and in column three, make note of things you learned while reading through the section.
4. Share your completed work with your culinary teacher via email if you wish to receive feedback. This is not a requirement but we would love to see what you've been working on!

KWL CHART

K

- Type here

W

- Type here

L

- Type here

Assignment Title: Mind Map- Chapter 29.2

1. Create a Mind Map like the one seen on the next slide. You can either do this on a piece of paper or you can create a digital version using Google Docs or Google Slides to create one.
2. Use chapter 29 section 2 to complete this activity:
<https://drive.google.com/file/d/1tnDqemrumfnivAQy4UotVSedf0sjymS6/view?usp=sharing>
3. The middle of your Mind Map should read “Types of Cake.” Using the information from the textbook, map out the different types of cake you read about. Name the cakes and mark down what makes them unique.
4. Share your completed work with your culinary teacher via email if you wish to receive feedback. This is not a requirement but we would love to see what you’ve been working on!

MAP IT!

