



# FACS Virtual Learning

**10-12 Grade**

**Culinary Essentials**

**Chapter 28 Vocabulary**

**May 4th, 2020**



10-12/Culinary Essentials  
Lesson: May 4th, 2020

**Objective:**

I can compare and contrast the biscuit, blending, and creaming methods of mixing.

**Learning Target:**

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

# Warm-Up Activity: Chapter 28 Graphic Organizer

1. Click on the following link to access your warm-up activity:  
<https://drive.google.com/open?id=1Q4QsScVPv31jz78k9qKs1lTXT98zZFFbYHk-zcDaeUg>
2. 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 28 textbook pages to help you with this activity:  
<https://drive.google.com/open?id=1Bq2-zye7kgbUyw1BsCcPsC2m9ouWzHBj>
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 28 Vocabulary Flashcards

1. Go to the following website: [www.quizlet.com](http://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 28. The list of these words can be found on the following slide
5. The title of your flashcard set should be “Quick Breads”
6. Here you can find a PDF version of chapter 28 from our classroom textbook:  
<https://drive.google.com/open?id=1Bq2-zye7kgbUyw1BsCcPsC2m9ouWzHBj>
7. Once your flashcard set is complete, play the online games available to you via Quizlet in order to learn these words

# Chapter 28 Vocabulary Word List

1. Biscuit Method
2. Blending Method
3. Creaming Method
4. Pour Batter
5. Drop Batter
6. Deflate
7. Baking Cup
8. Elastic
9. Tunnels
10. Potency
11. Streusel
12. Walls
13. Aftertaste
14. Consistency
15. Separation
16. Desired
17. Deteriorate