



FACS Virtual Learning

10-12 Grade

Culinary Essentials

Chapter 25 Study Guide

April 14, 2020



10-12/Culinary Essentials
Lesson: April 14, 2020

Objective:

I can describe dry and moist cooking methods for fruits and vegetables.

Learning Target:

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

Warm-Up Activity: Fruit & Vegetable Discovery

1. Click on the following link to access your warm-up activity:
<https://drive.google.com/open?id=1gNsX1FcKEynylx4jV3kftZLta6D3DWAfRa9S4dCQD74>
2. Make sure once the Google Doc is pulled up to click 'file' & 'make a copy' so that you can edit the document.
3. Share your completed work with your Intro 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!

Assignment Title:

Chapter 25 Study Guide

1. Today you will work through a study guide that covers all information discussed in chapter 25. Here is a link to the study guide:

<https://drive.google.com/open?id=1cvsCXsvue2LjwURWzZCKmVmcfe1f53TohHPawPIbLe4>

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. You will need to access the chapter 25 textbook pages here in order to complete the study guide:

<https://drive.google.com/open?id=1wzPCfKuyhEFelgO6NCS-82alpGCFgWeS>

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