



# FACS Virtual Learning

**10-12 Grade**

**Culinary Essentials**

**Chapter 27 Study Guide**

**April 28, 2020**



10-12/Culinary Essentials  
Lesson: April 28, 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: How Yeast Works in Bread

1. Click on the following link to watch a video explaining how yeast works in bread: <https://www.youtube.com/watch?v=ZXYZYKfjNBg>



## Assignment Title:

### Chapter 27 Study Guide

1. Today you will work through a study guide that covers all information discussed in chapter 27. Here is a link to the study guide:  
[https://drive.google.com/open?id=1Xcjc81zmOYqUuAQ6Ppz3WhRskrcSOC\\_zAIK4wuuTbDY](https://drive.google.com/open?id=1Xcjc81zmOYqUuAQ6Ppz3WhRskrcSOC_zAIK4wuuTbDY)
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 27 textbook pages here in order to complete the study guide:  
<https://drive.google.com/open?id=1H2ulp0etfF - mR0KIb3YhVUMBrtdb1N>
4. Save your completed study guide to your Google Drive and share with your culinary teacher via email if you wish to receive feedback