



FACS Virtual Learning

10-12 Grade

Culinary Essentials

Chapter 29 Study Guide

May 12, 2020



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

Objective:

I can list the characteristics of cookies.

Learning Target:

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

Warm-Up Activity: The Chemistry of Cookies

1. Click on the following link to watch a video explaining the chemistry behind baking cookies: <https://www.youtube.com/watch?v=n6wpNhyreDE>



Carbon dioxide bubbles combine making larger air pockets.

The Flat



The large air pockets collapse under the weight of the cookie.



Resulting in a flat, gooey cookie with crisp edges.



Assignment Title:

Chapter 29 Study Guide

1. Today you will work through a study guide that covers all information discussed in chapter 29. Here is a link to the study guide:

<https://drive.google.com/open?id=1eNg4wNuDNjfsR6DTFTtOfzpJyfL4tyxiYV olEiPERgQ>

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 29 textbook pages here in order to complete the study guide:

<https://drive.google.com/open?id=1tnDqemrumfnivAQy4UotVSedf0sjymS6>

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