



# FACS Virtual Learning

**10-12 Grade**

**Culinary Essentials**

***“The Science of Sugar & the Chemistry of Baking”***

**May 19, 2020**



10-12/Culinary Essentials  
Lesson: May 19, 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: “How to Decorate a Beautiful Cake, Even if you Have Zero Artistic Ability”

1. Click on the following link to access an article from *The Huffington Post* to learn about cake decorating tips that anyone can follow:  
<https://www.huffpost.com/entry/how-to-cake-decorating-l-5cd08081e4b0e4d75736b0c8>
2. While reading through the article, fill out the following article report form:  
<https://drive.google.com/open?id=1Tx7MpsR0mSin-QLfpcAvyrh8zTJvQ9EmLcXDVQMKbCM>
3. 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
4. Save your completed review to your Google Drive and share with your culinary teacher via email if you wish to receive feedback

## Assignment: *“The Science of Sugar & the Chemistry of Baking”*

1. Click on the following link to access a YouTube video that you teach you how different ingredients react when baking:  
<https://www.youtube.com/watch?v=XTcaAZYUJns>
2. While watching the YouTube video, complete the following listening guide:  
<https://docs.google.com/document/d/16c5ljXX1jeQgbA4tpIDySzhvIbNtDk8QGlwTYn40jog/edit?usp=sharing>
3. Make sure once the Google Doc is pulled up to click ‘file’ & ‘make a copy’ so that you can edit the document.
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!