



FACS Virtual Learning

10-12 Grade

Culinary Essentials

Virtual Lab: Rolled Biscuits vs. Drop Biscuits

April 22, 2020



10-12/Culinary Essentials
Lesson: April 22, 2020

Objective:

I can identify two different ways to prepare a biscuit recipe.

Learning Target:

8.5.1: Identify &/or demonstrate professional skills in safe handling of knives, tools, and equipment.

Warm-Up Activity: Introduction to Yeast Breads

1. Click on the following link for an introduction to yeast breads and to learn how yeast works: <https://www.youtube.com/watch?v=XxL9RLVgK-0>



Assignment Title: Rolled Biscuits vs. Drop Biscuits Virtual Lab

1. You have two options for today's virtual lab experience. You can either use the recipe linked here: <https://drive.google.com/open?id=1kM0gptEKLkaMDmhuFPxEjs3gnEbzWDhsnCeseokcMVg> and make a biscuit recipe at home OR you can watch both of the following YouTube clips to learn more about making biscuits and complete a reflection:

Video 1: <https://www.youtube.com/watch?v=WJRTfSGJYr8>

Video 2: <https://www.youtube.com/watch?v=gEyMV74-cCc>

2. Click on the link below to access the Google Doc where you will write a reflection over the biscuit recipes you just watched on YouTube:

https://drive.google.com/open?id=1VyW4QhKuNt3ZeAls7C3NRCkpVo-QbjCT41gX2MYas_I

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 reflection to your Google Drive and share with your culinary teacher via email if you wish to receive feedback
5. If you chose to make biscuits at home, take pictures or video yourself making the recipe and email them to your culinary teacher. We would LOVE to see you in action in your kitchen!!!