



# FACS Virtual Learning

**9-12 Grade**

**Introduction to Hospitality & Culinary**

**Sorting Out Your Vegetables**

**April 17, 2020**



## 9-12/Introduction to Hospitality & Culinary

Lesson: April 17, 2020

### Objective:

I can classify vegetables.




### Learning Target:

14.2: Examine the nutritional needs of individuals and families in relation to health and wellness across the life span






# Warm-Up Activity: Top 10 Healthiest Vegetables

1. Click on the following link to learn more about vegetables:

<https://www.youtube.com/watch?v=zjJBh4a5BeQ>

TUBERS	
	Jerusalem Artichoke
	Potatoes
	Yam
	Ginger Roots
	Artichoke



BULBS	
	Chives
	Leeks
	Shallot
	Onions
	Garlic

## Assignment Title: Sorting Out Your Vegetables

1. Use this link to access your activity for today:  
<https://drive.google.com/open?id=1DUPQ1TGglCCwRwdgFHYOzMRT4C3kG6XUrfj27tE2Wrw>
2. Make sure to go to “file” and click “make a copy” before you begin editing the document.
3. Share the document with your culinary teacher when complete if you wish to receive feedback.