



FACS Virtual Learning

9-12 Grade

Introduction to Hospitality & Culinary

Chapter 15 & 16 Vocabulary

April 13, 2020



9-12/Introduction to Hospitality & Culinary
Lesson: April 13, 2020

Objective:

I can identify different types of vegetables. I can identify different types of fruits.

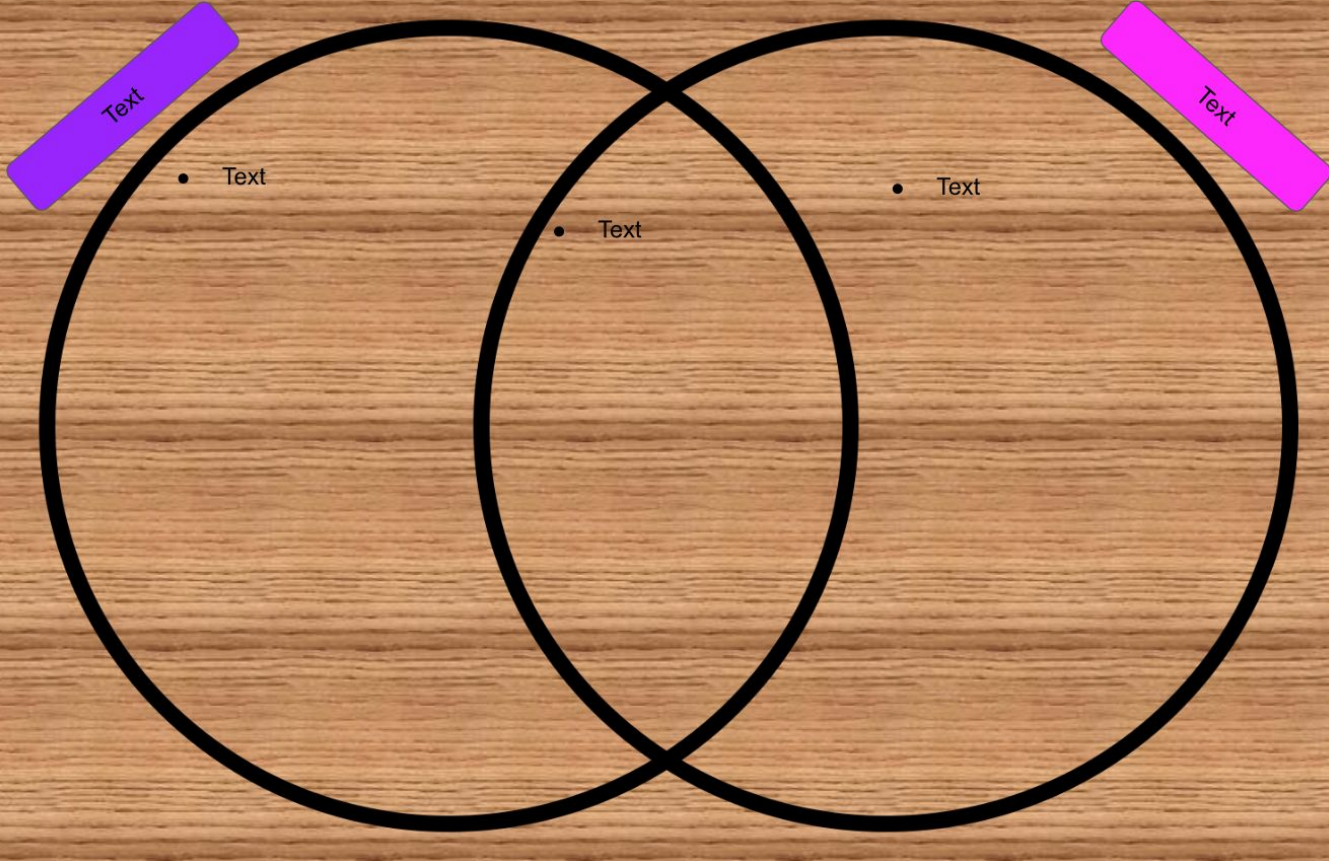
Learning Target:

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

Warm-Up Activity: Fruits vs. Vegetables

1. Create a Vinn Diagram like the one seen on the next slide. You can either do this on a piece of paper or you can create a digital version using Google Docs or Google Slides to create one.
2. Compare and contrast the differences between fruits and vegetables. Use online resources to help you find this information.
3. Share your completed work with your Intro 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!

COMPARE & CONTRAST



Assignment Title:

Chapter 15 & 16 Vocabulary Flashcards

1. Go to the following website: www.quizlet.com
2. Once there, if you do not already have a username and password, login using your school information through Google
3. Once logged in, click on “create”
4. You will create flashcards for the vocabulary words found in chapter 15 & chapter 16. The list of these words can be found on the following slide
5. The title of your flashcard set should be “Fruits & Vegetables”
6. Use an online dictionary to find the definition of these words
7. Once your flashcard set is complete, play the online games available to you via Quizlet in order to learn these words

Chapter 15 & 16 Vocabulary Word List

1.

Fruits & Vegetables Vocabulary

1. Drupe
2. Berries
3. Citrus
4. Melons
5. Tropical Fruits
6. In season
7. Ripe
8. Compote
9. Cobbler
10. Fondue
11. Stem Vegetables
12. Root Vegetables
13. Tuber Vegetables
14. Seed Vegetables
15. Flower Vegetables
16. Bulb Vegetables
17. Fruit Vegetables
18. Leafy Vegetables
19. Fresh Vegetables
20. Canned Vegetables
21. Frozen Vegetables
22. Dehydrated Vegetables