



# FACS Virtual Learning

**9-12 Grade**

**Introduction to Hospitality & Culinary**

**Chapter 17 Vocabulary**

**April 20, 2020**



9-12/Introduction to Hospitality & Culinary  
Lesson: April 20, 2020

**Objective:**

I can identify different types of products containing dairy.

**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: Dairy Facts

1. Click on the following link to access a video that gives you 6 facts about dairy for your health: <https://www.youtube.com/watch?v=keWKN0xj5Ag>
2. Click on the Google Document: <https://drive.google.com/open?id=1S3NgJkmPK1o-ouMlHarIvyk-D7C3qE4-L50pn3FVyOo> and write down the six facts discussed in the video and any other interesting dairy facts you learned about.
3. Share the Google Document with your Intro teacher when complete if you wish to receive feedback.



## Assignment Title:

### Chapter 17 Vocabulary Flashcards

1. Go to the following website: [www.quizlet.com](http://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 17. The list of these words can be found on the following slide
5. The title of your flashcard set should be “Dairy Products”
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 17 Vocabulary Word List

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## Dairy Vocabulary

1.

1. Pasteurization
2. Ultra-high temperature processing (UHT)
3. Homogenization
4. Reduced fat milk
5. Fat free milk
6. Flavored milk
7. Heavy whipping cream
8. Half and Half
9. Cultured
10. Yogurt
11. Sour cream
12. Lactose Intolerance
13. Evaporated milk
14. Sweetened Condensed Milk
15. Nonfat dry milk
16. Butter
17. Margarine
18. Unripened cheese
19. Ripened cheese
20. Process cheese
21. Pasteurized process cheese spread
22. Imitation cheese
23. Scorching
24. White sauce
25. Roux
26. Slurry
27. Bisques
28. Chowders