



FACS Virtual Learning

9-12 Grade

Introduction to Hospitality & Culinary

Milk WebQuest

April 27, 2020



9-12/Introduction to Hospitality & Culinary
Lesson: April 27, 2020

Objective:

I can identify different types of products containing dairy.

Learning Target:

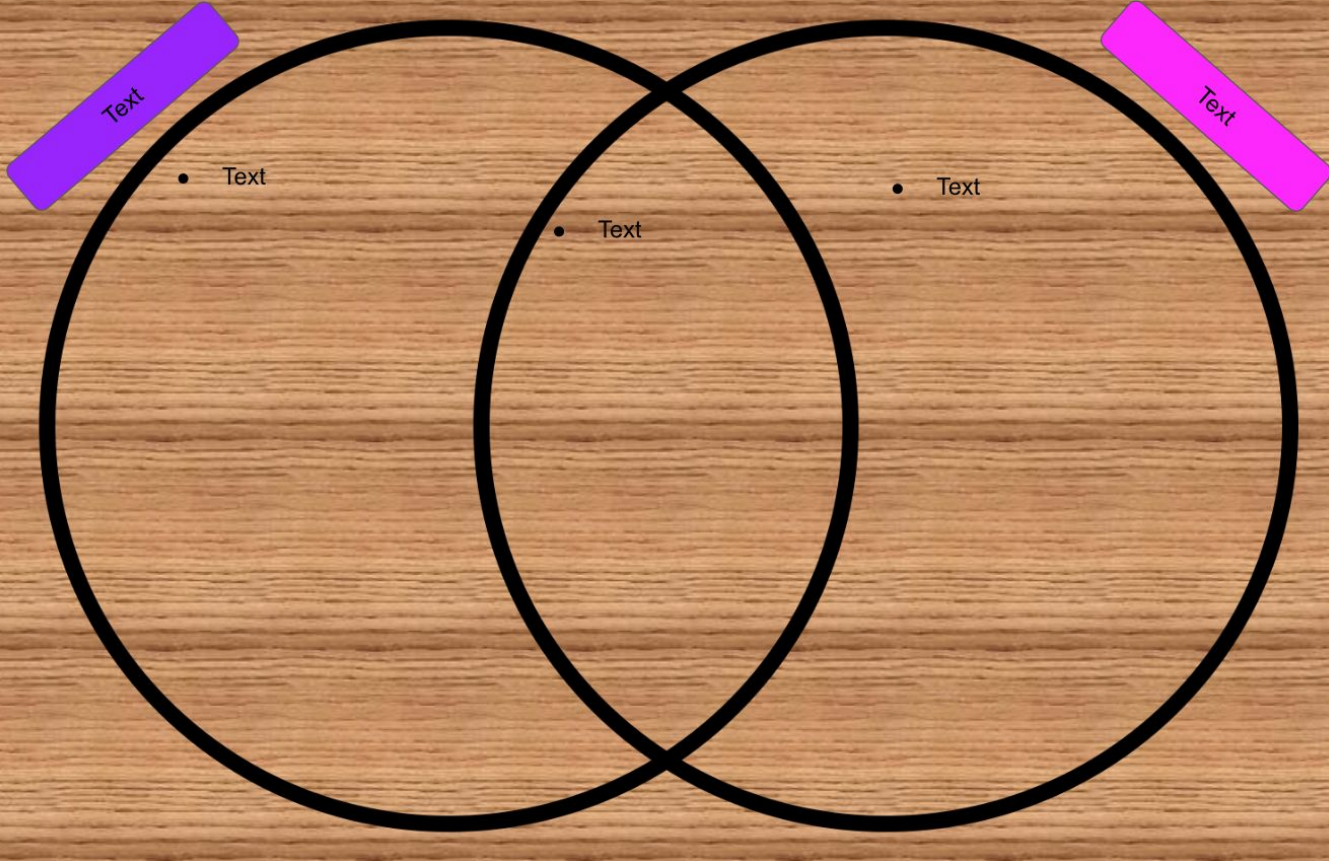
14.2: Examine the nutritional needs of individuals and families in relation to health and wellness across the life span

Warm-Up Activity: Skim Milk vs. Whole Milk

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 skim milk and whole milk. 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:

Milk WebQuest

1. Access your Milk WebQuest for today here:
https://docs.google.com/document/d/1i7D7WUWRW_rE2F5IMGpjsFeFo6z5AWoUYisFbJyThsc/edit?usp=sharing
2. Once you have the Google Document open, click 'file' and 'make a copy' BEFORE you edit the document
3. Share the Google Document with your Intro teacher when complete if you wish to receive feedback.