

## Lesson Created By:

Ms. Kayla Henderson: kayla_hendersoneisdschools.org
Mrs. Katherine DiRocco: katherine cangeloseeisdschools.org Mrs. Michelle Ciafullo: michelle ciafullocisdschools.org Mrs. Barbara Muckey: barbara_muckeyeisdschools.org Mrs. Julie Tyler: julie tylereisdschools.org
*If you wish to get feedback on any completed work, email your culinary instructor!

## Daily Instruction

## Good morning students!

1.) Start off by pulling up a Google Document. This is where you will answer Bellwork and put the title of the assignment that you completed for that day. There is an example of what this should look like on the following slide.
2.) Your assignment will be on slide $6 \& 7$ of this presentation.

Quote of the day:

## "Success is not final, failure is not

 fatal: it is the COURAGE to CONTINUE that counts."-Winston Churchill

## Introduction to Hospitality \& Culinary

## Monday April 6, 2020:

Bellwork response:

Name of assignment completed:

Tuesday April 7th, 2020:
Bellwork response:
Name of assignment completed:

Wednesday April 8th, 2020:
Bellwork response:

Name of assignment completed:

# Unit Information, Bellwork, Objective(s) Standard(s) 

Unit: Chapter 14 "Grain Foods"
Bellwork: Name as many grain products that you can think of. Objective(s): I can list a variety of cereal products. Standard(s): 9.7

## Assignment Title: Chapter 14 Vocabulary Flashcards

Go to the following website: www.quizlet.com
Once there, if you do not already have a username and password, login using your school information through Google

Once logged in, click on "create".
You will create flashcards for the vocabulary words found in chapter 14. The list of these words can be found on the following slide
The title of your flashcard set should be "Grain Foods"
Use an online dictionary to find the definition of these words
Once your flashcard set is complete, play the online games available to you via Quizlet in order to learn these words

## Chapter 14 Vocabulary Word List

1. Cereals
2. Kernel
3. Bran
4. Endosperm
5. Germ
6. Whole grain
7. Refined
8. Pasta
9. Enriched
10. Starch
11. Starch
12. Gelatinization
13. Syneresis
