



# FACS Virtual Learning

**9-12 Grade**

**Introduction to Hospitality & Culinary**

***“Alton Brown’s: The Egg Files”***

**May 11, 2020**



9-12/Introduction to Hospitality & Culinary  
Lesson: May 11, 2020

**Objective:**

I can describe food science principles of cooking eggs.

**Learning Target:**

9.7.1: Explain the properties of elements, compounds, and mixtures in foods and food products.

## Warm-Up Activity: Eggs- Career Activity

1. Click on the following link to access your warm-up activity:  
[https://docs.google.com/document/d/19Dr\\_mruACWGQHKxINntw86Mdr4NqLmBppfUefMCcsyU/edit?usp=sharing](https://docs.google.com/document/d/19Dr_mruACWGQHKxINntw86Mdr4NqLmBppfUefMCcsyU/edit?usp=sharing)
2. Make sure once the Google Doc is pulled up to click 'file' & 'make a copy' so that you can edit the document.
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!

## Assignment: “Alton Brown’s: *The Egg Files*”

1. Click on the following link to access an Alton Brown video titled “*The Egg Files*”: <https://www.youtube.com/watch?v=evv6JeBeBkU>
2. While watching the Alton Brown video, complete the following listening guide:  
[https://docs.google.com/document/d/1z4yxu2II\\_WBT1imUedUpbdd9C9Ts30o5FbpEWavQDfA/edit?usp=sharing](https://docs.google.com/document/d/1z4yxu2II_WBT1imUedUpbdd9C9Ts30o5FbpEWavQDfA/edit?usp=sharing)
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