



FACS Virtual Learning

9-12 Grade

Introduction to Hospitality & Culinary

Chapter 23 Vocabulary

May 18, 2020



9-12/Introduction to Hospitality & Culinary
Lesson: May 18, 2020

Objective:

I can identify the functions of ingredients in baked products.

Learning Target:

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

Warm-Up Activity: The Physics of Baking

1. Click on the following link to access a video to learn how different ingredients react with one another when baking:

https://www.youtube.com/watch?v=dXCrTJLk_kY



Assignment Title: Chapter 23 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 23. The list of these words can be found on the following slide
5. The title of your flashcard set should be “Breads”
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 23 Vocabulary Word List

Breads Vocabulary

1. Batter
2. Dough
3. Leavening agent
4. Baking powder
5. Baking soda
6. Yeast
7. Gluten
8. Cut in
9. Knead
10. Quick breads
11. Yeast breads
12. Flour
13. Leavening Agents
14. Liquid
15. Fat
16. Eggs
17. Sugar
18. Salt

Define the different Methods:

19. Biscuit method and provide 1 example
20. Muffin method and provide 1 example