



FACS Virtual Learning

9-12 Grade

Introduction to Hospitality & Culinary

Chapter 18 Vocabulary

May 4, 2020



9-12/Introduction to Hospitality & Culinary
Lesson: May 4, 2020

Objective:

I can identify different parts of an egg.

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: Introduction to Eggs

1. Click on the following link to access a video all about eggs:

<https://www.youtube.com/watch?v=6ZDLzifezKY>



Assignment Title:

Chapter 18 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 18. The list of these words can be found on the following slide
5. The title of your flashcard set should be “Eggs”
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 18 Vocabulary Word List

Egg Vocabulary

1. Chalaza
2. Air Cell
3. Germinal Disk
4. Shell Membrane
5. Yolk
6. Vitelline Membrane
7. Thick & Thin Albumen
8. Shell
9. Porous
10. How are eggs graded?
11. How do we store eggs?
12. Egg substitute
13. Fresh eggs
14. Frozen eggs
15. Pasteurized
16. List the 5 points on preventing SALMONELLA.
17. Why should you not use eggs that are broken or cracked?
18. Whisk
19. Julienne
20. What causes the green ring around the yolk of a hard-cooked egg?
21. Fried
22. Scrambled
23. Egg in a Frame
24. Poached
25. Hard Boiled
26. Omelet