



# FACS Virtual Learning

**9-12 Grade**

**Introduction to Hospitality & Culinary**

***“Undercover Veggies”***

**April 14, 2020**



9-12/Introduction to Hospitality & Culinary  
Lesson: April 14, 2020

**Objective:**

I can describe food science principles of cooking vegetables.

**Learning Target:**

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

# Warm-Up Activity: Fruit & Vegetable Discovery

1. Click on the following link to access your warm-up activity:  
<https://drive.google.com/open?id=1gNsX1FcKEynylx4jV3kftZLta6D3DWAfRa9S4dCQD74>
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: “Undercover Veggies”

1. Click on the following link to access an Alton Brown video titled “Undercover Veggies”: <https://www.youtube.com/watch?v=C67ORd9jRmE>
2. While watching the Alton Brown video, complete the following listening guide:  
[https://drive.google.com/open?id=1xd76mohrolbBCD4A\\_gFkbS4HiiWOu0200hk5t6yV\\_mw](https://drive.google.com/open?id=1xd76mohrolbBCD4A_gFkbS4HiiWOu0200hk5t6yV_mw)
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!