



FACS Virtual Learning

9-12 Grade

**Introduction to Hospitality & Culinary
Breads Powerpoint w/Guided Notes**

May 19th, 2020



9-12/Introduction to Hospitality & Culinary
Lesson: May 19th, 2020

Objective:

I can list yeast dough ingredients and their functions.

Learning Target:

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

Warm-Up Activity: How Yeast Works in Bread

1. Click on the following link to watch a video explaining how yeast works in bread: <https://www.youtube.com/watch?v=ZXYZYKfjNBg>



Assignment: Breads Powerpoint w/Guided Notes

1. Click on the link below to access the Google Doc where you will take your notes while reading through today's powerpoint:

<https://docs.google.com/document/d/1L0Vl7p052rrZrJdLVb9TSNlj7XlHfPbDyzyMEFvFfM/edit?usp=sharing>

2. Make sure once you have the Google Doc pulled up, you click 'file' and 'make a copy' of the document BEFORE you start to edit the page
3. Your powerpoint for today can be found here:

<https://docs.google.com/presentation/d/1eJfai1A3nueVcEZBMVX0HkAtMzAGQGw9vi0zM0fHEjA/edit?usp=sharing>

4. Save your completed notes to your Google Drive and share with your Intro teacher via email if you wish to receive feedback