



FACS Virtual Learning

9-12 Grade

Introduction to Hospitality & Culinary

Virtual Lab: Milkshakes

April 29, 2020



9-12/Introduction to Hospitality & Culinary
Lesson: April 29, 2020

Objective:

I can identify &/or demonstrate proper technique when preparing a milkshake.

Learning Target:

8.5.1: Identify &/or demonstrate professional skills in safe handling of knives, tools, and equipment.

Warm-Up Activity: The Perfect Milkshake

1. Click on the following link to access your warm-up activity:
<https://docs.google.com/document/d/1-vle3oq9k3rI2szCI40Q7QaPqED9SmCg37okn1BTLCc/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 Title:

Milkshake Virtual Lab: Video demonstration by Mrs. DiRocco

1. You have two options for today's virtual lab experience. You can either use the recipe linked here: <https://drive.google.com/file/d/1JXje3k0exVFIDJAUGQOB7gLRG-MX4BaG/view?usp=sharing> and make a milkshake at home OR you can watch the following YouTube clip to learn more about making milkshakes and complete a reflection: <https://www.youtube.com/watch?v=87vWwfil72M>
2. Click on the link below to access the Google Doc where you will write a reflection over the milkshake recipe you just watched on YouTube:
https://drive.google.com/open?id=1WjlREKGOOyw1ho_n-FTCTWT2nCjS0pxC4MUTNGLVjCU
3. 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
4. Save your completed reflection to your Google Drive and share with your Intro teacher via email if you wish to receive feedback
5. If you chose to make the a milkshake at home, take pictures or video yourself making the recipe and email them to your Intro teacher. We would LOVE to see in action in your kitchen!!!