Resource for Option #4

RAW VS. COOKED

Name	e (Unit)	Period	Assign #
Resea follov	arch the assigned vegetable (each wing:	unit does a different	vegetable) and complete the
ASSI	GNED VEGETABLE:		
This	vegetable is high in the following 2	2 nutrients.	
	<u>1.</u>		
	<u>2.</u>		
When	raw this vegetable has:		
	mg of nutrient #1.		
	mg of nutrient #2.		
When	n cooked this vegetable has:		
	mg of nutrient #1.		
	mg of nutrient #2.		
1.	Analyze the results of your reseautrients of the vegetable.	arch. What do you th	hink causes the difference in the
2.	Name the two cooking methods	used to prepare your	vegetable.
	<u>1.</u>		
	<u>2.</u>		
3.	After a visual and taste test sugg preserve the most nutrients.	gest the best cooking	method for this vegetable to