

Abbreviations, Substitutions, Equivalents Review Lab

Summary

The students will apply and demonstrate in a practical lab test what they have learned from their previous classes by reading and preparing an acceptable food product together as a unit making Chocolate Drop Cookies. They will need to know measuring, cooking terms, abbreviations, equivalents, substitutions, altering a recipe, and location of equipment in the unit.

Main Core Tie

Food And Nutrition

[Strand 2 Standard 2](#)

Additional Core Ties

Food And Nutrition

[Strand 2 Standard 1](#)

Food And Nutrition

[Strand 2 Standard 3](#)

Food And Nutrition

[Strand 2 Standard 4](#)

Time Frame

1 class periods of 90 minutes each

Group Size

Small Groups

Materials

Handouts:

How to Tackle a Recipe

Three Forms for Writing a Recipe

Practical Test Lab Assignment

Ingredients needed for each separate unit:

1/4 cup oil

1/2 cup sugar

1 egg

4 1/2 tbs. cocoa

1 1/2 tbs. fat

1 tbs. + 1 tsp. powdered milk

1 cup flour

1 1/2 tsp. baking powder

1/8 tsp. salt

1/2 tsp. vanilla

1/4 cup nuts (opt.)

Powdered sugar opt.

Paper plate with each unit number marked for evaluation

Background for Teachers

The teacher needs to know cooking terms, abbreviations, equivalents, substitutions; how to alter recipe amounts by halving, doubling or by a fourth.

Student Prior Knowledge

The student needs to know how to read and follow a recipe. He/she must know cooking terms, abbreviations, equivalents, substitutions and how to alter recipe amounts.

Intended Learning Outcomes

The student will identify and demonstrate the use and care of equipment by using appropriate abbreviations, cooking terms, equivalents, and measuring; and calculate recipe-size adjustments while preparing a given recipe.

Authors

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