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 I
Strand 2 Standard 2

Additional Core Ties
Food And Nutrition I
Strand 2 Standard 1
Food And Nutrition I
Strand 2 Standard 3
Food And Nutrition I
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**
DEBRA PAULL