

OAKLAND CUSD #5

CUL. OCC.
APRIL 27-MAY 1, 2020

DANIELLE PENDERGAST-WHITE

Week of April 27-May 1, 2020

Family and Consumer Sciences

Mrs. Pendergast-White

My office hours will be Monday 9-11, Tues 1-3, and Thursday 3-5. I will do my best to check my email multiple times each and every day in order to answer any questions that parents or students have. Please do not ever hesitate to contact me, I understand this is all new and stressful, and I am happy to answer any questions or help in any way possible in order to ease any stress on both parents and students.

Notes: Students may email me any completed work. If email is not an option, please feel free to drop work off at the Oakland School Foyer.

Email: danielle.pendergast-white@oakland5.org

Class	Choice 1	Choice 2	Choice 3 (Enrichment)
Culinary Occ	We know that the chef's hat, called a Toque, has folds in it representing 100 ways to cook an egg. Create the egg experiment for choice 1, complete the handout for choice 1 or provide a written list of 25 out of 100 ways to cook an egg with a brief description. Email me or drop off the completed work.	Create, cook, bake one of the egg recipes researched earlier in the semester. Create this recipe and complete the evaluation of the dish describing the Aroma, Color, Taste, Texture, and rate this. Send a copy of the recipe with the evaluation. Take a picture if you can and send it to me with the completed recipe evaluation via Email or drop it off in the foyer! I cannot wait to see this. Also, feel free to create a "Cooking Show" Video while you prepare the dish!	Research how eggs are used in other parts of the world. Find three other countries or cultures and write a short paragraph about each country/culture and how they use eggs and what recipes they use. Email me your completed work or drop it off in the school foyer.

Interior Design	<p>Complete activity for Choice 1. Use AT LEAST 7 of the furniture/accessory items on page 128. You can do this on paper as describe in the directions on worksheet. You may also do this using a 10 x 12 Foot room using one of the computer programs. In writing, provide a brief explanation explaining the choices and placement you made of the items in your space. Email me completed work or drop it off in the school foyer.</p>	<p>Complete Arranging Space Activity on Page 5 for Choice 2. Answer the 8 Questions on pages 6, 7, & 8. You may email me the completed project or drop it off in the school foyer.</p>	<p>Design Challenge: Complete the Design Challenge Scenario for Choice 3. You can do this using paper and 10x12 inch room. Or you can use a 10x12 foot room in one of your design programs.</p>
Foods & Nutrition II	<p>Read Section 23.1 in Textbook. Answer questions 1-7 on handout for Choice 1. Complete workbook pages 175-176. on 2nd houdout for Choice 1. Send your finished assignment to me through email by scanning, attaching a picture, or drop it off in the school foyer.. Also, any questions just let me know!</p>	<p>Complete a Family Recipe that is a staple at your family get togethers. My grandma made the most amazing red velvet cake and we always had 7 layer salad at all of our family events! My aunt made homemade cream puffs that were the best ever! Attach the recipe. Make it, bake it, send me a picture if you can, and complete the evaluation that goes over the aroma, taste, texture, etc. You may email me finished work or drop it off in the school foyer. Any questions just let me know!</p>	<p>Label the states in the Midwest. Research foods associated with each state in the Midwest and write in one food that state is known for! Example: Illinois: Chicago Area Deep Dish Pizza. Complete the map for choice 3 and you can create a list of food for each. You may do this in writing, on google docs, or in google slides. Send your completed work via email or drop it off in the school foyer.</p>
Food and Nutrition II Continued			
Resource Management	<p>Read Section 1.4 starting on page 40.-44. Answer questions 1-3 on Section</p>	<p>Read through Section 1.3 again. Develop a top 10 guideline list with</p>	<p>Read through Section 1.4 page 40-44. Create a written advertisement or a</p>

	<p>1.4 Review. Create a poster or pamphlet that educates consumers about chain letters that ask for money and explains what they should do if they receive one. You may email completed work or drop it off in the school foyer. Any questions just let me know.</p>	<p>guidelines to help teens safeguard their privacy (ex. Online profiling, cyberstalking, etc). Email me your completed work if you can, if not drop it off in the school foyer.</p>	<p>commercial video that uses one type of deceptive advertising. Write a short summary of what type of deceptive advertising you used in your ad. Send completed work through email if you can, if not you can drop it off in the school foyer.</p>
<p>Child Development</p>	<p>Read pages 297-300 in textbook on the importance of play in early childhood development. Create a chart or presentation explaining types of play and toys appropriate for children ages 1-3 month, 4-6 month, 7-9 months, and 10-12 months. Describe appropriate toys for each age group, and list two toys that are appropriate for each age group. Email me your completed work if you can, or drop it off in the school foyer! Any questions just let me know!</p>	<p>Read pages 297-300 on toys and play in early childhood. On page 299 on Alternative toys (Management Skills section) answer the questions regarding alternative toys that are good for children.</p> <p>Email me your finished assignment if you can, otherwise feel free to drop it off in the school foyer! Any questions, just let me know!</p>	<p>Complete the Toy Evaluation for Choice 3. Read through your infant chapters about physical, social/emotional, and intellectual development. Choose a toy to evaluate. It could be an old toy you still have or one you see on a commercial, or online.</p> <p>Email me your final product. Any questions just let me know!</p>

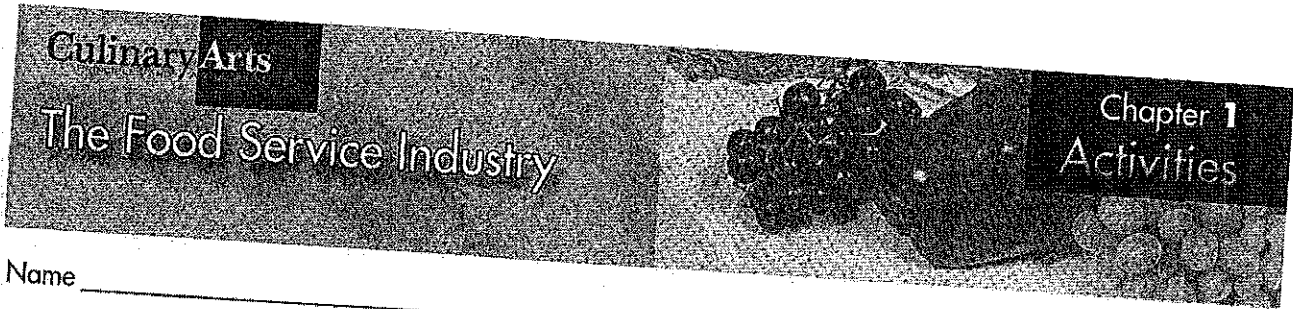
Cul OC

Apr 27 - Nov 1st

Choice 1

P-U

1 of 5



Name _____

Date _____

Activity 1-1: The Chef's Toque

The 100 pleats in a chef's toque originally represented the 100 ways to cook an egg.

Using cookbooks and reference books, identify 25 of the 100 ways to cook an egg.

1. What are 25 different ways to cook an egg?

Culinary Arts

Eggs and Breakfast Foods

Chapter 11
Activities

Name _____ Date _____

Activity 11-1: Egg Preparation

Eggs must be cooked properly for a quality product. Eggs are used in culinary arts for many reasons including as an adhesive or to emulsify, thicken or bind, color, leaven, clarify, add moisture, or enrich other foods.

Boil an egg for 15 min. Allow the egg to cool to room temperature. Peel and slice the egg.

1. How does the egg taste?

2. What is the texture of the egg?

Simmer an egg for 9 min. Run the egg under cold water to cool. Peel and slice the egg.

3. How does the egg taste?

4. What is the texture of the second egg?

5. Compare and contrast the taste and texture of the two eggs. Why is there a difference, if any?

Fry an egg in fat over high heat until the white is cooked and the center is set.

6. How does the egg taste?

7. What is the texture of the first egg?

Fry an egg over low heat until the white is cooked and the center is set.

8. How does the egg taste?

9. What is the texture of the second egg?

10. Compare and contrast the taste and texture of the two eggs. Why is there a difference, if any?

Poach an egg in simmering plain tap water until the egg is set.

11. How does the egg taste?

12. What is the texture of the first egg?

P-W
4 of 5

Poach an egg in simmering water with vinegar added (use 1 tbsp of vinegar for 8 c water) until the egg is set.

13. How does the egg taste?

14. What is the texture of the second egg?

15. Compare and contrast the taste and texture of the two eggs. Why is there a difference, if any?

Activity 11-2: Egg Storage

Eggs should be stored under refrigeration and in the original carton. When stored in the carton, eggs are placed with the large end up to keep the air cell at the top of the egg. Eggs can lose quality quickly if not stored correctly.

Leave an egg out at room temperature overnight. On the following day, break the egg carefully onto a plate.

1. What is the diameter of the egg white?

Take a second egg from the same carton as the first egg. Break the refrigerated egg carefully onto a separate plate.

2. What is the diameter of the egg white?

3. Why is there a difference in diameter, if any?

Name: _____ Class: _____ Date: _____

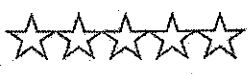
Recipe Evaluation

Recipe Name: _____

Evaluation of Dish: Write a descriptive word for each of the categories listed below that you feel describes the dish. Use a scale of 1 to 5 to rate each category. (5= fantastic, 1= awful)

	Aroma	Color	Taste	Texture
Descriptive Word				
Rating				

Overall Rating of Dish: Give an overall star rating of the dish (with 5 being fantastic and 1 being awful).



- Would you change anything if you made the dish again? Explain specifically what you would change. If you would not change anything, explain why not.