Functions of Ingredients Project

Set-up

* You must work in partners
* Each pair should use a laptop and a textbook
* Part of the class will be allocated for research, then for presentation preparation, then finally presentations

Research Portion (30 minutes)

* Each pair will draw an ingredient used in baked goods
* For the ingredient you must find the following:

1. What is the main purpose of this ingredient in baked goods (1 word answer)?
2. What does that mean (explain your 1 word answer)?
3. Where does the ingredient originate from?
4. How is the ingredient processed?
5. Would you say the ingredient is healthy – why?
6. If you didn’t have this particular ingredient, could you substitute another ingredient instead? What ingredient(s)?
7. If you subbed the ingredient would you predict any changes (even subtle) to the baked product? What changes?
8. Another fun fact about the ingredient?

* Cite the website/books used

Presentation Preparation:

* Once you have the above information it must be put into a presentation – I suggest powerpoint or prezi
* Must include research information
* Must include visuals/pictures for each slide – pictures should make sense, not just be background

Presentation Portion:

* Presentation must be 4-8 minutes in length
* The best presentation will be awarded 2 bonus points towards the project

After Presentations:

* The best presentation will have first choice of their subbed ingredients. Each group must pick two ingredients from the original banana bread to swap
* No group can swap the same two ingredients for the same substitutes
* Write out a copy of your subbed recipe with ALL ingredients
* Write down your subs and how much you will need on a piece of paper and submit to Ms Miller so she can get ingredients

Lab:

* Your unit will be split into two groups
  + One will be responsible for the original banana bread
  + One will be responsible for the sub recipe
* The breads take 1 hour to bake so after the lab Ms Miller will remove the breads from the oven and store them until the next class
* Before you leave the class at the end of the day you must make a prediction about how the two subs will affect your subbed product

The Next Class:

* The class will go around and taste each others loaves
* For other units, you must try and guess what the subbed ingredients are
* Comment on each loaf from the unit being tried - what is good, what is bad, what could be done different next time
* Vote on which loaf of theirs is better
* For your own loaves you must compare – taste, texture, appearance, smell, colour and time
* Then answer the following questions

1. For all loaves in the class, what worked for substitutes? How could you tell?
2. For all loaves in the class, what didn’t work for subs? How could you tell?
3. For your own, which loaf was better and why?
4. Were there any comments about your loaves that stood out to you? What was the comment? Why did it stand out?
5. Do you have any other comments about this project? Was it good, bad, a valuable learning experience? Did you actually learn about the functions of different ingredients?

Marking Rubric

|  |  |  |  |
| --- | --- | --- | --- |
|  | Awesome Possum | Hokay-dokay | Eh… |
| Set Up | Got into a partnership quick and easily  Got needed materials right away  Got started and utilized time | Got into a partnership with little difficulty  Got needed materials in an adequate time period  Mostly utilized time | Had a difficult time getting into a pair  Had to be reminded to get materials and get started  Had difficulties staying on task |
| Research | Answered all questions thoroughly  Utilized all research materials  Got research done in given time period | Answered most questions thoroughly  Used one of the research materials  Got research done in given time period | Didn’t some answer questions well or at all  Did not use good research sites  Did not get finished in the time period |
| Pre-presentation | Efficiently used given time to plan presentation | Mostly used time given to plan presentation | Did not utilize time given to plan presentation |
| Presentation | Presentation was in the 4-8 minute time allotment  Presenters were loud, present, and overall interesting to listen to | Presentation was 1 minute short or 1 minute long  Presenters did not hit all of the important points from awesome possum | Presentation was more than 1 minute short or long  Presenters did not hit many of the important points from awesome possum |
| After Presentation |  | Recipe was rewritten and submitted |  |
| Lab |  | See lab mark sheet |  |
| Comparison | Gives a thorough well thought out comparison of breads  Fully responds to all comparison questions | Gives well thought answers to some questions  Responds to most questions | Gives one word answers to questions  Answers do not make sense or are not well explained  Does not respond to some questions |

Work Habit:

* G: stayed on task, worked hard without reminders, kept both partners involved
* S: mostly on task, few reminders, both partners were involved in most aspects
* N: rarely on task, many reminders to work, both partners were not involved in many aspects