

Unit 2: Cooking Methods

Prep

BEHIND THE SCENES BLOG POSTS

Make an extra behind the scenes blog post of a recipe of your choosing relating to our current unit! Make sure you include all of the information specified for a behind the scenes blog post.

**250 XP EACH BLOG POST COMPLETED
(LIMIT 2)**

Work

REFLECTION

Reflect on an instance where you or someone you know did not use the proper cooking method for a food. Why did you/they utilize that cooking method in particular? What cooking method would have been better suited for it? How does the knowledge you've gained in this unit lend to your reflection/understanding of this instance? Summarize the situation and answer these and any other relevant questions in a short 1 page paper.

250 XP

COMIC

Create a short comic (1-2 pages) either digitally using canva/tool of your choosing or by drawing it by hand, that compares and contrasts or explains 2-3 of the different cooking methods or categories of methods.

500 XP

EXPLAINING THE DIFFERENT COOKING METHODS

Make a short video detailing how to do at least 5 different cooking methods (each of the steps involved). Make sure you have at least one cooking method from each of the 3 categories.

250 XP

WRITE A SONG OR RAP

Create a short song or rap about the different types of cooking methods (dry heat, moist heat, combination)

**WRITTEN: 500 XP
VIDEO: 800 XP**

RECIPE SKETCHNOTE

Create a recipe sketchnote of a recipe made during this unit. Turn in a copy of the original recipe along with your recipe sketchnote. Find examples of sketchnotes on paplvinstructure.com

500 XP

LEVEL 2 JARVIS JUST DESSERTS

GAME TIME

Create a unit review game using Kahoot, Quizizz, Quizlet, jeopardy, or another option that has been pre approved by Ms. Jarvis. Your game must include 20 questions/ terms.

250 XP

BROILING VS GRILLING

List the essential skill steps for broiling and grilling. Then compare and contrast the two methods. How are they similar? How are they different?

250 XP

MAKE A TASTY VIDEO

Make a cooking video of you making a recipe that has at least two different cooking methods in it.

Whatever recipe choose must be made from scratch. Your video should include the (correct) measuring of ingredients, using mise en place, the steps of the recipe, and the final product. The video must also include explanations of which ingredients are potentially hazardous and how to control for their hazards.

1,000 XP

PREP WORK RULES:

- 1) Prep Work Tasks may only be attempted once.
- 2) If not submitted by the due date, the Prep Work Task will not earn any XP.
- 3) The XP value for each prep work task is the maximum amount of XP that can be earned. That does not mean you will automatically earn that amount of XP for completing the Prep Work Task.