**Functional Properties of Food**

**Due Dates**

**Lab: Tuesday 19th November**

**Presentation: Friday 15th November by 3pm**

**1. Lab**

Select a recipe which demonstrates 2 or more functional properties (Fats, Protein, Carbohydrates) to prepare in class. You must select a recipe that can be completed during an 80 minute block period. Be prepared to answer questions about this recipe, the nutrients and functions of the ingredients.

You must turn in

1. Recipe
2. Time Plan/Work flow presented to Ms. Debelle at the start of the lesson (scaffold found on website)
3. Prepare recipe in 80 minute block following proper safety and sanitation

**2. Presentation**

For this task you are required to present your findings in a prezi presentation or other form of presentation approved by the teacher. You must include the following

1. Full recipe
2. Describe how each functional property occurs in your recipe. ie. The ingredients and method that allow the property to occur.
3. Identify the factors that affect the function
4. Incorporate images and supporting material

**Functional Properties of Food**

**TASK DESCRIPTION**

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| **Section** |  | **Marks** |
| **Lab**  **(a)** | **Provide a recipe that incorporates at least 2 functional properties of food.** | **/5** |
| **(b)** | **Provide a recipe and time Plan/Work-flow** | **/5** |
| **(c)** | **Prepare your chosen recipe in class (modify to serve 1-2 if necessary)** | **/25** |
| **Presentation**  **(a)** | **Present your research and findings through a Prezi Presentation or similar including recipe** | **/5** |
| **(b)** | **Describe how each functional property occurs in your recipe. ie. The ingredients and method that allow the property to occur.** | **/10** |
| **(c)** | **Identify the factors that affect the function** | **/10** |
| **(d)** | **Incorporate images, photos, videos and links to support content** | **/10** |
|  | **TOTAL** | **/70** |