

Half Lab Make Up Form!!

1. Find a similar recipe in a cookbook or online and print it out (or photo copy). Be sure to think of the unit we are doing when selecting a recipe. Answer the following questions using complete sentences!
 - a. On the recipe you found to compare to the class recipe, circle all of the equipment needed and underline all of the cooking techniques.
 - b. Identify two similarities your recipe has with the recipe your teacher provided.
 - c. Identify two differences your recipe has with the recipe your teacher provided.
 - d. Which recipe is more user friendly for the class to make and why?
 - e. Why did you select this recipe?
 - f. Identify five different ingredients and explain the different function of each. Please choose different types of ingredients so they are not all the same function. (i.e. all spices). The different functions would be flavor, moistener, binding, structure, color and tenderizer.

Ingredient	Function/Reason

- g. Make up 2 pre-lab questions for the recipe you found. You do **NOT** need to answer them. Make them thoughtful questions. Think about the ones your teacher gives you!