

Almont High School Kitchen Chemistry Pacing Guide 2016-2017

Months	SEPTEMBER	OCTOBER	NOVEMBER	December	January	FEBRUARY	MARCH	APRIL	MAY	JUNE
	<p><u>Semester 1</u></p> <p><u>Unit 1</u> (3 ½ days) Introduction to Kitchen Chemistry and Density intro Density of a Twinkie</p> <p><u>Unit 2</u> (5 days) Leavening agents intro</p> <p><u>Unit 3 and 4</u>(14 days) Chemical and Biological leavening agents</p> <p>Baking Powder Baking Soda Yeast</p> <p><u>Unit 5</u>(5 Days) Chemistry of Gluten</p> <p>Gluten Lab-comparing gluten amounts in different types of flour</p> <p>Make cinnamon rolls.</p>	<p><u>Unit 6</u> (5 days) Chemistry of Pickling</p> <p>Pickle Lab-Tasting and pH of different types of pickles.</p> <p>Pickle making lab-refrigerator pickles make and taste. Use knowledge to improve recipe.</p> <p><u>Unit 7</u>(10 days) Chemistry of Chocolate</p> <p>Chocolate tasting</p> <p><u>Unit 8</u> (10 days) Chemistry of Sugar Candies</p> <p>Sugar Lab--sugar melted at various temps.</p> <p>Cooking labs-Rock candy, hard candy, and caramel</p>	<p><u>Unit 9</u>(5 days) Chemistry (and biology) of cheese.</p> <p>Cheese tasting</p> <p>Lab-making Farmer's Cheese.</p> <p><u>Unit 10</u> (5 Days) Chemistry of Hot Peppers</p> <p>Pepper tasting</p> <p>Lab-make homemade salsa</p> <p><u>Unit 11</u> (5 days) Chemistry of onions</p> <p>Onion Lab-ways to prevent onion tears</p> <p>Onion Lab-caramelizing onions</p> <p>Lab-onion rings</p>	<p><u>Unit 12</u> (5 days) Chemistry of Thickening agents</p> <p>Lab-Levels of roux</p> <p>Lab -mac and cheese (roux)</p> <p><u>Unit 13</u>(5 Days) Chemistry of Cookies</p> <p>Chewy vs Crisp cookies</p> <p>Make sugar cookies</p>	<p><u>Unit 14</u>(5 days) Chemistry of noodles</p> <p>Make Homemade pasta</p> <p><u>Final Exam</u> Journals-100%</p> <p>Journals were to be kept throughout the course. Students were to journal articles, chemistry labs, cooking labs, videos, etc.</p> <p><u>Semester 2</u></p> <p><u>Unit 1</u> (3 ½ days) Introduction to Kitchen Chemistry and Density intro Density of a Twinkie</p>	<p><u>Unit 2</u> (5 days) Leavening agents intro</p> <p><u>Unit 3 and 4</u>(14 days) Chemical and Biological leavening agents</p> <p>Baking Powder Baking Soda Yeast</p> <p><u>Unit 5</u>(5 Days) Chemistry of Gluten</p> <p>Gluten Lab-comparing gluten amounts in different types of flour.</p> <p>Make cinnamon rolls</p>	<p><u>Unit 6</u> (5 days) Chemistry of Pickling</p> <p>Pickle Lab-Tasting and pH of different types of pickles.</p> <p>Pickle making lab-refrigerator pickles make and taste. Use knowledge to improve recipe.</p> <p><u>Unit 7</u>(10 days) Chemistry of Chocolate</p> <p>Chocolate tasting</p> <p><u>Unit 8</u> (10 days) Chemistry of Sugar Candies</p> <p>Sugar Lab--sugar melted at various temps.</p> <p>Cooking labs-Rock candy, hard candy, and caramel</p>	<p><u>Unit 9</u>(5 days) Chemistry (and biology) of cheese.</p> <p>Cheese tasting</p> <p>Lab-making Farmer's Cheese.</p> <p><u>Unit 10</u> (5 Days) Chemistry of Hot Peppers</p> <p>Pepper tasting</p> <p>Lab-make homemade salsa</p>	<p><u>Unit 11</u> (5 days) Chemistry of onions</p> <p>Onion Lab-ways to prevent onion tears</p> <p>Onion Lab-caramelizing onions</p> <p>Lab-onion rings</p> <p><u>Unit 12</u> (5 days) Chemistry of Thickening agents</p> <p>Lab-Levels of roux</p> <p>Lab -mac and cheese (roux)</p> <p><u>Unit 13</u>(5 Days) Chemistry of Cookies</p> <p>Chewy vs Crisp cookies</p> <p>Make sugar cookies</p>	<p><u>Unit 14</u>(5 days) Chemistry of noodles</p> <p>Make Homemade pasta</p> <p><u>Final Exam</u> Journals-100%</p> <p>Journals were to be kept throughout the course. Students were to journal articles, chemistry labs, cooking labs, videos, etc.</p>