**The Chemistry of Quick Breads - Project**

Your job is to create a presentation that goes through the science/chemistry of a recipe’s (one kind of quick bread) ingredients. Your power point (or other presentation) will give an overview of the role of each product in creating your quick bread. You must include a recipe and directions for making your quick bread recipe, identify which type pf quickbread your recipe falls into and identify the role/function of each ingredient in your recipe

You will be sharing your presentation with your peers in the class so choose a format that you are happy with whether it be a power point, prezi, slide show, video, poster, etc.

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| --- | --- |
|  | Types of quickbreads:   * Biscuits * Scones * Muffins * Fritters * Crepes * Pate a choux |



**The recipe variations are endless you my do sweet or savory flavours.**

**Evaluation**

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* Recipe and directions for your quick bread -------------------5 Marks
* Identify which type of quick bread your recipe falls into-------5 Marks
* Identify the role/function of each ingredient in your recipe---20 Marks
* Overall Presentation (visually appealing, neat presentation)-10 Marks

**Total 40 Marks**

**Evaluation**

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**Total 40 Marks**