


<h1 style="text-align: center;">Storyboard</h1>	Names: Kara Bryce
<p>UEN Standard 4: Students will identify the sources and function of carbohydrates and fiber and apply appropriate food preparation techniques.</p> <p>Objective 3 Apply food selection and preparation guidelines related to quick breads, rice, grains, and pasta.</p>	<p>Lesson Objective: Identify quick breads and learn what a quick bread actually is.</p> <p>Identify the role of each ingredient contained in quick breads: flour, liquid, leavening agents, fat, salt and sugar.</p>
<p>Scene</p>	<p>Script/Description</p>
<p>1 What are we making and the ingredients.</p> <ul style="list-style-type: none"> • Intro slide with list of ingredients • Show video of ingredients. • Display pictures of kinds of quick breads. 	<p>Text: List all the quick breads you can think of. Ingredients: Flour, sugar, baking powder, salt, eggs, oil, zucchini, lemon peel/lemon juice.</p> <p>Music: Tangled</p> <p>1st voice: "Today we are making zucchini bread, which is a kind of quick bread"</p> <p>Music: Bob</p>
<p>2 Dry ingredients & wet ingredient addition and mixing.</p> <p>Music: ABC</p> <p>Mixing Music: "Here Comes My Girl"</p>	<p>Slide: Now let me tech cha'!</p> <p>"We always measure and dry ingredients first. This allows us to use the measuring cups for both ingredients."</p> <p>Text: What are the dry ingredients?</p> <p>What is the leavening agent in this quick bread?</p>

	<p>Slide: What is the purpose of the flour and salt?</p> <p>“Now for the wet ingredients.”</p> <p>“To prepare the zucchini wash it, but do not peel it. Leaving the peel on the zucchini adds color and interest to the dough.”</p> <p>Slide: What is the purpose of the oil, lemon juice, and sugar?</p> <p>“Mixing quick bread is the trickiest part and doing it correctly will make your bread that much more enjoyable. Unlike yeast breads, you are gentle in mixing and only mix enough to wet all the ingredients.”</p> <p>Text: What does bread look like that has been undermixed? What does too much mixing look like?</p>
<p>3 Pan preparation and entering the oven.</p> <p>Music: Down, Brooke White</p>	<p>“Properly preparing the pans for quick breads is very important. You have to remove the bread from the pan without it sticking.”</p> <p>“Trace the bottom of the pan onto the wax paper. Cut it out and place it in the bottom of the pan. Then, grease the sides of the pan with Crisco.”</p> <p>“Set the oven for 350 degrees and let it cook for 1 hour”</p>
<p>4 Bread coming out of the oven and out of the pans.</p> <p>Waiting Music: Elephant Music: Africa</p> <p>Music for credits: Africa</p>	<p>“It’s been one hour. Let’s look at the bread. Use a tooth pick to test the bread if you are not sure if it is done. However you can tell most quick breads are done if they are golden brown. A check to see if we mixed it just right is to see where the split in the top is. This one looks really good, it’s almost right down the middle. Enjoy!”</p>

Credits:

Peak: <http://www.flickr.com/photos/cookingglutenfree/5905412502/>

Mixing:

<http://www.flickr.com/photos/moonlightbulb/4490088088/sizes/l/in/photostream/>

Bread:

<http://www.flickr.com/photos/whitneyinchicago/4413314687/sizes/m/in/photostream/>

Waffle:

<http://www.flickr.com/photos/preppybyday/5076305577/sizes/z/in/photostream/>

Crepe: <http://www.flickr.com/photos/danzen/6143082938/sizes/z/in/photostream/>

Muffin: <http://www.flickr.com/photos/karviainen/150100979/sizes/z/in/photostream/>

Add Music Credits:

Staring: Kara Bryce

Camera Crew: Lisa Jensen

Host Kitchen: Grandma Brady

Add film. I have it done, but I did not put it on the board.