

| <h1 style="text-align: center;">Storyboard</h1> <p style="text-align: center;">(print as many of these as needed)</p>                                                                                           | Names: Emily McDonald                                                                                                                                                                                                                                                                                               |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| UEN Standard:<br>Identify and practice the basic concepts of food production                                                                                                                                    | Lesson Objective:<br>Learn how to make a Chocolate Mousse Pie.                                                                                                                                                                                                                                                      |
| Scene                                                                                                                                                                                                           | Script/Description                                                                                                                                                                                                                                                                                                  |
| <p><b>1</b></p> <p>Shows all the ingredients and measuring cups out on counter</p>                                                                                                                              | <p>Script: Make sure you have all your ingredients out and ready to use! Pre-measure your ingredients if you want everything to go quicker and smoother. Make sure your cool whip is not frozen. And get your cream cheese out ahead of time so it can soften to make it easier to mix.</p>                         |
| <p><b>2</b></p> <p>Counting out marshmallows and measuring milk, put in pot on stove.</p> <p>Photo: <a href="http://tinyurl.com/78l5ave">http://tinyurl.com/78l5ave</a></p>                                     | <div data-bbox="881 810 1146 1010" data-label="Image"> </div> <p>Script: Count 16 large marshmallows and add them to a pot on the stove, measure ½ cup milk to the marshmallows and melt together, stirring constantly.</p>                                                                                         |
| <p><b>3</b></p> <p>Show marshmallows melting, add chocolate chips and stir</p> <p>Photo: <a href="http://tinyurl.com/7hn8hj5">http://tinyurl.com/7hn8hj5</a></p>                                                | <div data-bbox="881 1199 1127 1388" data-label="Image"> </div> <p>Add 2/3 cup of chocolate chips to the melted marshmallows and stir until all melted.</p>                                                                                                                                                          |
| <p><b>4</b></p> <p>Take pot off stove and put in sink with cold water. Add cream cheese. (show time passing to let cool.)</p> <p>Photo: <a href="http://tinyurl.com/6pcjgtl">http://tinyurl.com/6pcjgtl</a></p> | <div data-bbox="881 1503 1083 1659" data-label="Image"> </div> <p>Fill up a sink with cold water. Once your chocolate mixture is melted, put the pan in the cold water, being careful not to get any water in the pan. Add 3 oz of cream cheese so it can get soft. Let the chocolate cool for about 4 minutes.</p> |

|                                                                                                                                                                                                            |                                                                                                                                                                                                                               |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>5. Stir in cream cheese (it takes awhile)</p>                                                                                                                                                           | <p>Stir the cream cheese using a wire whisk. You should get all the lumps out, if not, try using a beater.</p>                                                                                                                |
| <p>6.</p> <p>Fold in cool whip and place in prepared pie crust. Demonstrate difference between stirring and folding.</p> <p>Photo: <a href="http://tinyurl.com/88xk69d">http://tinyurl.com/88xk69d</a></p> |  <p>Fold in the 8 oz of cool whip. Until it is all mixed together. It will be light colored and fluffy.</p>                                 |
| <p>7.</p> <p>Shave chocolate chips for garnish</p> <p>Photo: <a href="http://tinyurl.com/8yzz5c2">http://tinyurl.com/8yzz5c2</a></p>                                                                       |  <p>Shave the chocolate chips with a good knife to use for the garnish on top.</p>                                                          |
| <p>8.</p> <p>Make it look pretty!<br/>Garnish with cool whip and shaved chocolate</p> <p>Photo: <a href="http://tinyurl.com/826jvuw">http://tinyurl.com/826jvuw</a></p>                                    |  <p>Be creative! Make the pie look beautiful with some nice dollops of cool whip and shaved chocolate.<br/>(picture of decorating pie)</p> |
| <p>9.</p> <p>Show the beautiful finished product and list instructions on how to let it set up and how to serve it.</p>                                                                                    | <p>(picture of finished product)<br/>put in fridge for several hours so the mousse can set.</p>                                                                                                                               |
| <p>10.</p> <p>Show people eating and being very happy!</p>                                                                                                                                                 | <p>Friends and I enjoying our pieces of pie.</p>                                                                                                                                                                              |

