

Anticipation Guide: Math + Science = Quality Food (Key)

Prior to the start of this lesson, place a check mark by each statement you THINK is true. At the conclusion of the lesson reread each statement and place a check mark by each statement you KNOW is true. Provide information that PROVES other statements are not true. You may use the back of this sheet if additional space is needed.

Knowledge before the lesson	Statements	Knowledge after lesson
	1. Quality control is a system that ensures that everything will meet the foodservice establishment's standards.	✓
	2. Standard portion sizes, costs and recipes vary in the foodservice establishment.	All of these are elements in the foodservice industry that help to ensure quality standards
	3. Taking inventory ensures quality standards will serve as a cost-control measure.	✓
	4. Food venues can purchase from any vendor they choose.	Food vendors should purchase from credible suppliers
	5. Baking techniques are the same as cooking techniques.	Baking is different from cooking in that it involves math and science
	6. A formula is a special type of recipe that is used in baking.	✓
	7. A standardized recipe is the same as any recipe.	A standardized recipe includes written procedures to prepare a known quantity and quality of a certain food.
	8. A baker's percentage is where each ingredient in a formula is expressed as a percentage of the flour weight, and the flour weight is always expressed as 100%.	✓