

Group Member names: \_\_\_\_\_, \_\_\_\_\_, and \_\_\_\_\_  
Please print.

**Observe and Analyze Activity – Culinary Dispersions**

When preparing your assigned vinaigrettes, you will be responsible for observing and documenting the changes that you see when preparing them. When you are preparing your assigned vinaigrette and during the sensory evaluation at the end of lab, please do the following:

1. All group members should observe the changes that occur when oil is being mixed in with the other ingredients. Assign one group member to jot down notes of the observed changes that occur when preparing the dressing as well as the comparisons between all of the salad dressings you will try at the end of lab.
2. You will post these items when you write your reflection in the discussion page on Canvas.
3. All group members should fill out Table 2 below to compare dressings during preparation and when you are tasting the food at the end of the lab session.
4. Take this document with you and use it to answer the questions in the Critical Thinking Assignment.
5. You will post your documented observations with the Critically Think assignment on Canvas.

	<b>Describe the observed changes you saw when you mixed the salad dressing and after it sat for a while.</b> Include information about the changes in color, viscosity, clarity, time it took for the emulsion to form, and other changes you observed
Vinaigrette #1	
Vinaigrette #2	
Vinaigrette #3	

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**Comparison of the prepared recipes**

<b>Clarity observations</b>				
Dressing #1	Cloudy	Somewhat cloudy	Somewhat clear	Clear
Dressing #2	Cloudy	Somewhat cloudy	Somewhat clear	Clear
Dressing #3	Cloudy	Somewhat cloudy	Somewhat clear	Clear
<b>Viscosity observations</b>				
Dressing #1	liquid	Slightly runny	Viscous	Very viscous
Dressing #2	liquid	Slightly runny	Viscous	Very viscous
Dressing #3	liquid	Slightly runny	Viscous	Very viscous
<b>Ability to hold the emulsion</b>				
Dressing #1	Held a long time	Held a moderate amount of time	Did not hold at all	
Dressing #2	Held a long time	Held a moderate amount of time	Did not hold at all	
Dressing #3	Held a long time	Held a moderate amount of time	Did not hold at all	

Add comments about other observations you saw between the three recipes here: