PPOACT Activity: Culinary Dispersions – Predict (6 points)

Purpose: the purpose of this assignment is to use your knowledge of culinary dispersions to evaluate the characteristics of the three types of emulsions and how the method of preparation affects their stability.

Prepare: prior to class you should have read the assigned readings and take the corresponding quiz in Canvas by the assigned due date. Read the recipes of the three methods used to make salad dressings.

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| 2. | | |
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| 3. | | |

Print the names of all three group members below:

<u>Predict</u>: in your groups of three, discuss the following questions. Assign one group member to be the recorder to write out an answer. Make sure your hand writing is legible. This document will be turned in during class. You will be graded on the thoroughness of your answer and level of detail you provide in your explanations.

Your group has been assigned to evaluate **three recipes for salad dressings**. Read your assigned recipe carefully and answer the following questions:

1. Read the recipe instructions for the 3 recipes given to you in class. Highlight the differences in the recipes (hint: look at the ingredients and look at the tools used to mix to the ingredients together)

| 2. | Predict how the method of mixing the emulsions and the tools used to mix them will affect the stability (how long it will hold together) and thickness/viscosity of the emulsions. Predict how long you think the emulsion will hold (a few minutes, a few hours, a few days). |
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| 3. | Looking at the differences in the ingredients, how do you think the ingredients will affect the stability of the emulsion? |
| 4. | Finally, using the information above, what type of emulsion (permanent, semi-permanent, or temporary) is each recipe? Explain why you chose this answer. |