

## 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.

Print the names of all three group members below:

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

**Predict:** 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)

