

<p align="center">Lesson Title: Blizzard Bag Lesson 3</p>	<p align="center">Chapter</p>
<p align="center">Preparations</p>	<p align="center">Notes</p>
<p>This Blizzard Bag is due 2 days after the snow day. This assignment will take approximately 1 hour and 40 minutes.</p> <p><u>Assignment for Students:</u></p> <p>Students will work the Math activity on Calculating Convection Oven Temperature adjustments, Also the other math activity will be on Making Change</p> <p><u>Handouts: Two math assignments:</u></p> <p>Follow the directions on the on both the math sheets and turn them in for your grade when you return to school.</p> <p>Below are your math assignments.</p>	

<p align="center">Lesson Plan # / Competency / Competency Indicator</p>	<p align="center">Chapter</p>
<p align="center">Presentation</p>	<p align="center">Notes (Strategies, Safety, and notes if strategies worked / didn't work)</p>

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Lesson Plan # / Competency / Competency Indicator	Chapter
Application / Number of Practice Attempts	Notes
Practice	
Evaluation	Grading Scale Explanation

Formative

Summative

Making Change

Directions: For each problem below, list the coins and bills in the order in which they should be returned to the customer as change. Write your answers on the blanks provided.

1. The customer's check totaled \$4.72 and she gives you a \$10 bill.

2. The customer's check totaled \$7.79 and he gives you two \$5 bills.

3. The customer's check totaled \$5.38 and she gives you \$10.03.

4. The customer's check totaled \$16.28 and he gives you \$20.00.

5. The customer's check totaled \$9.82 and she gives you \$10.00.

6. The customer's check totaled \$5.16 and he gives you \$6.01.

7. The customer's check totaled \$13.29 and she gives you \$15.04.

8. The customer's check totaled \$7.55 and he gives you \$10.05.

9. The customer's check totaled \$3.45 and she gives you \$5.00.

10. The customer's check totaled \$4.10 and he gives you \$20.00.

Calculating Convection Temperature

Directions: Figure the convection oven temperatures for each of the following stated baking temperatures. Write your answers on the blanks provided. **To do this, reduce the baking temperature by 50°F.** For Example: Recipe states = 250°F. Therefore, $250^{\circ}\text{F} - 50^{\circ}\text{F} = 200^{\circ}\text{F}$ for a convection oven.

1. $300^{\circ}\text{F} =$ _____ $^{\circ}\text{F}$
2. $450^{\circ}\text{F} =$ _____ $^{\circ}\text{F}$
3. $350^{\circ}\text{F} =$ _____ $^{\circ}\text{F}$
4. $400^{\circ}\text{F} =$ _____ $^{\circ}\text{F}$
5. $425^{\circ}\text{F} =$ _____ $^{\circ}\text{F}$

Directions: For each item below, find the temperature required for convection ovens.

6. A recipe for baked egg casserole directs you to bake at 350°F .
Convection Oven Temperature: _____
7. A spinach omelet recipe directs you to bake at 325°F .
Convection Oven Temperature: _____
8. A lasagna recipe directs you to bake at 375°F .
Convection Oven Temperature: _____
9. A pizza recipe directs you to bake at 400°F .
Convection Oven Temperature: _____
10. A zucchini bread recipe directs you to bake at 350°F .
Convection Oven Temperature: _____