

Name: _____ Date: _____

Section 5.1: Career Profile: Food Scientist

Key Question: Why is viscosity important in the chocolate-making process?

Pg 141

BEFORE YOU READ

Discuss the heading Viscosity and the Chocolate Factory. How do you think knowledge of viscosity is important to the chocolate-making process?

WHILE YOU READ

Read pages 141 and 142

Make brief notes to explain how viscosity is important in the chocolate-making process.

AFTER YOU READ

With a partner, discuss how viscosity is an important consideration in preparing other kinds of food.