Name(s)\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Lipids – Summative Assessment**

Create a lower-fat version of a product that you like while maintaining the desirable characteristics of the product. This is a partner project.

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| Requirement | Points Available | Points Earned |
| 1. Product selected with original recipe attached | 5 |  |
| 1. Identified desirable characteristics of the product | 10 |  |
| 1. Modified recipe with market order attached | 10 |  |
| 1. Written summary justifying why you made the changes that you did to the original product. (Includes reasoning for type of fat selected, how it changed caloric content, type of fat – saturated vs unsaturated, function of fat in the product, etc.) | 15 |  |
| 1. Product prepared in lab. | 10 |  |
| 1. Evaluated the final outcome of the product in a written paragraph including input from classmates as they sampled the product. | 10 |  |
| 1. References from at least three reputable sources. | 10 |  |
| Total Points | 70 |  |