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.

|  |  |  |
| --- | --- | --- |
| 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 |  |