Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period\_\_\_\_\_\_

**Culinary Arts 1: EGGS**

How to cook perfect eggs every time (6:55 min) <https://youtu.be/X5oD_thIk3c>

5 Easy ways to cook eggs: Briefly describe each as they are explained in video:

1. Scrambled eggs:
2. Fried eggs:
3. Boiled eggs:
4. Poached eggs:
5. Poached egg take 2:

How to make an omelet EASY QUICK & DELICIOUS! (3:04 min) <https://youtu.be/BLcgsCElECE>

Describe some tips on how to make an omelet as explained in video:

Super Simple Egg Fried Rice Recipe by School of Wok (6:24 min)

<https://youtu.be/cIrCRV287W0>

List some tips he describes in video about making fried rice:

Rainbow Rose Meringue Cookies (8:45 min)

<https://youtu.be/3ok5LHMP-R4>

Why does mixing bowl need to be grease free before beginning?

What are meringue cookies mainly made from?

What are some tips that she describes in video about making meringue cookies?