****

|  |  |
| --- | --- |
| **Functions** | **Example** |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |

**Cooking Methods**

1.

2.

3.

4.

5.

6. When eggs are cooked, they . This means that the liquid transforms into a solid.

7. Eggs become and when exposed to high heat.

8. Cook eggs and !

9. Store eggs in the so they do not absorb other smells.

10. Eggs will stay fresh for in the .

11. Do not freeze .

12. Eggs are in the food group.

13. Additional Nutrients in eggs:

14. As a general rule, recipes assume eggs will be used.

15. Three grades of eggs:

16. Wash hands when eggs!

17. Do not raw eggs or foods containing raw eggs.

18. is commonly found in eggs and chicken.

19. Germs can be killed by the food well!

20. Cracked eggs can be . Check carton before you buy.