Using Google Docs and Zoom Breakouts for student Engagement

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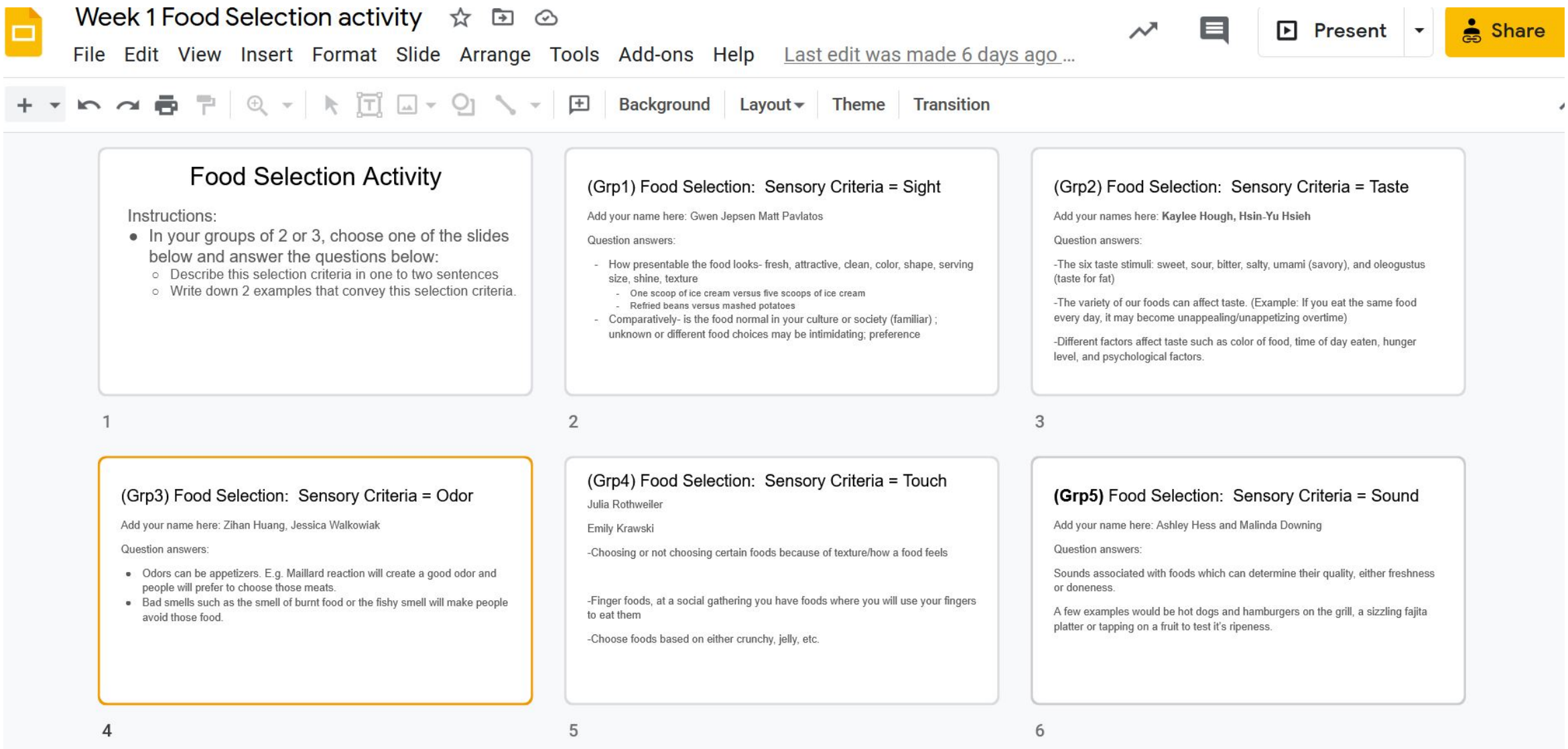
NUTR 320: Science and Methods of Food Preparation

- My challenge:
  - Getting students to understand how specific ingredients affect recipe outcomes without the normal lab setting.
  - Helping students meet each other and have conversations in a remote teaching, Zoom environment.
- My response:
  - Use shared Google Docs and Zoom breakouts
    - Created “get students to think about a concept question”
    - Created videos of recipe preparation, took photographs of the outcomes, then created Google Docs where students worked to answer questions.

Example #1: Getting the conversation going

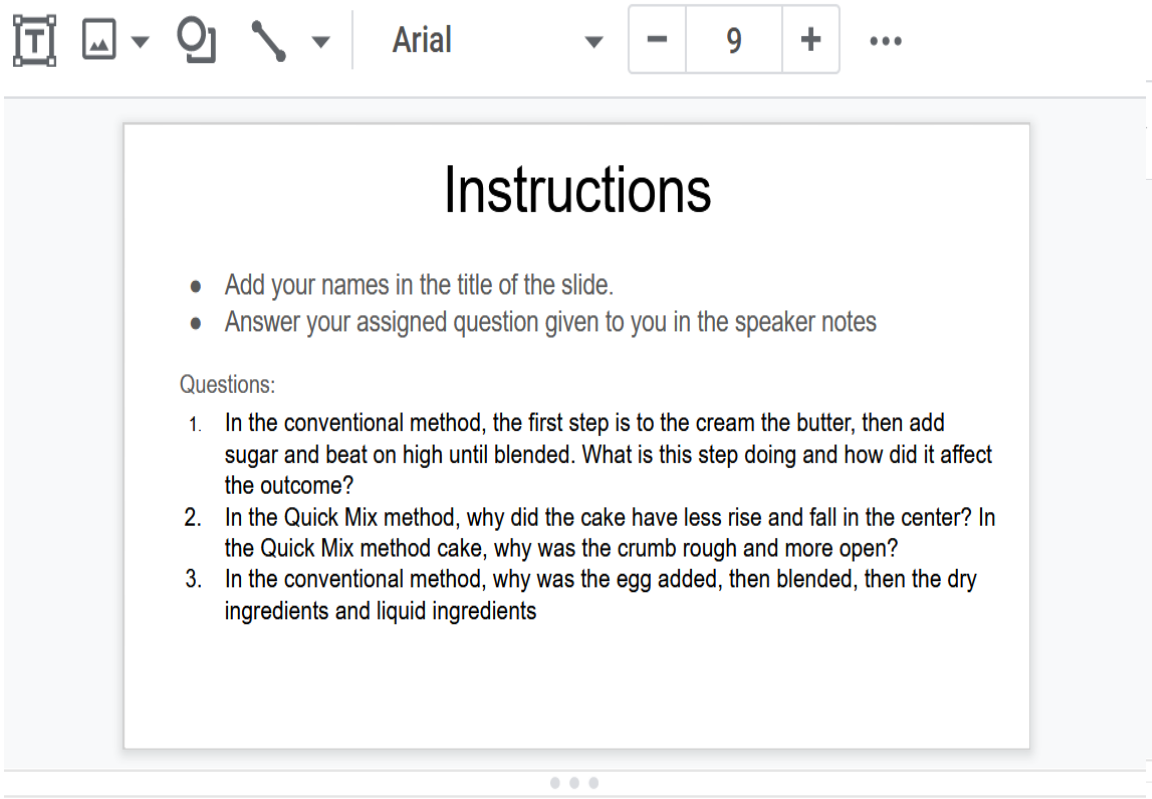


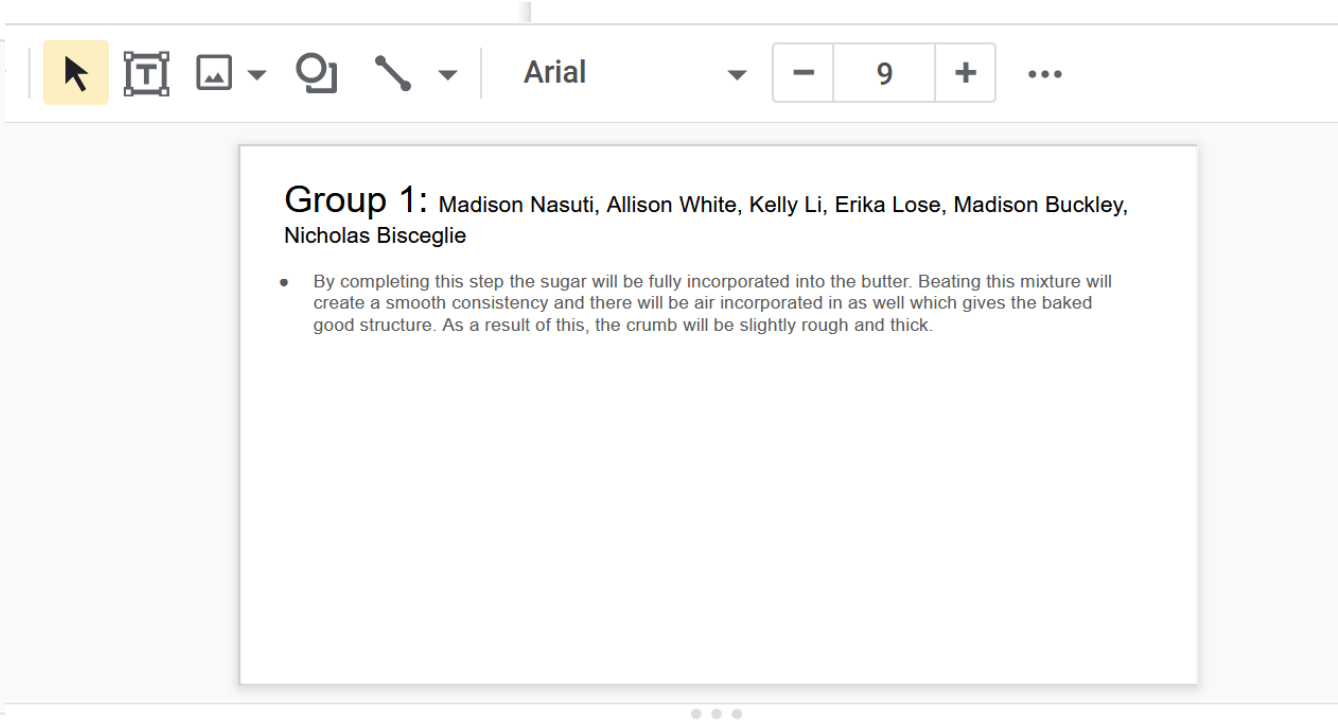
Example #2: Applying scientific principles to understand how a process works

Quick Mix

Conventional

Example #2: Applying scientific principles to understand how a process works





•In the conventional method, the first step is to the cream the butter, then add sugar and beat on high until blended. What is this step doing and how did it affect the outcome?

Example #3: Applying scientific principles to understand how an ingredient works – Different Google Doc look

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Week 8: Starch Experiment

File Edit View Insert Format Slide Arrange Tool

Present Share

Instructions

- Add your names in the title of the slide.
- Answer your assigned question given to you in the speaker notes
- Identify a leader for each group to share your answer with the class

Starch A

Starch B

Starch C

1

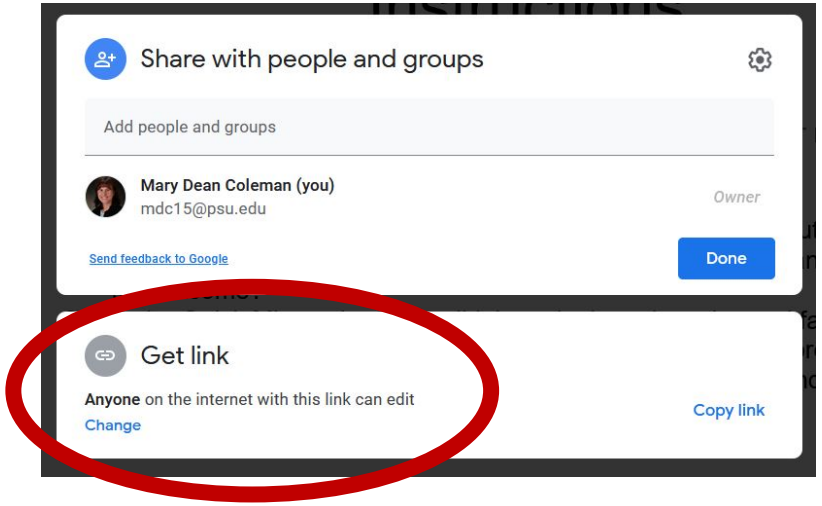
Group 1: Colby DeBellis, Abigail Stull, Anthony Maradeo, Grace Kave

Starch A: Wheat Flour	Starch B: Potato Starch	Starch C: Corn Starch
Provide evidence for your answer below - Darker brown color - Took the slowest to thicken - Thinner than B and C - Opaque - Cloudier than potato starch	Provide evidence for your answer below - Longer than corn starch but shorter than wheat flour - Thickest - Creamy - Most color change to lighter in color - Shiny	Provide evidence for your answer below - Thicken very fast - Average viscosity - Looks like a jelly - Glossy almost a clear brown

2

Tips for success

- Google Doc settings – use your Penn State G-Suite Google Account
  - Share the link so all students have access regardless of the account they use



- If using Zoom breakouts, share the link in the chat before moving them to the breakout rooms
- 2-3 students in a group is ideal
- Add the questions in the “notes” section of the presentation slides
- The first slide is the instructions slide
- Title each slide with the group number and ask students to add their names
- Keep the slides available for the students to use as a study tool

Helpful Resources

- Penn State G-Suite website:
  - https://gsuite.psu.edu/

- PSU Teaching & Learning with Technology Engaging Student Series (ESS)
  - https://psu.pb.unizin.org/engagingstudents/