



Soupe à L'Oignon



The
Science Kitchen

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What's a Boosted Post?
A boosted post is the easiest way to reach more people on Facebook.



Status



Photo / Video



Event, Milestone +



Write something...



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3 mins · 🌐

Hi this is Steve.

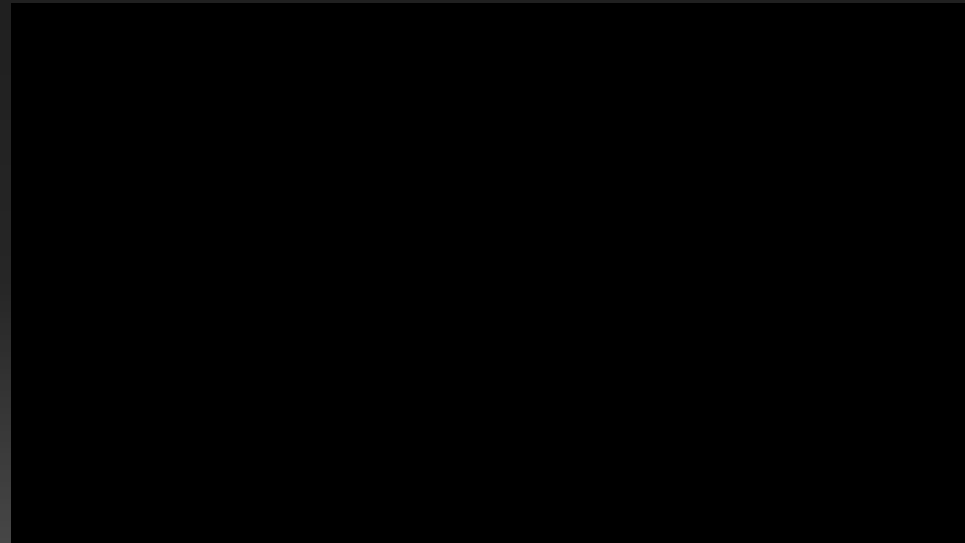


The Science Kitchen

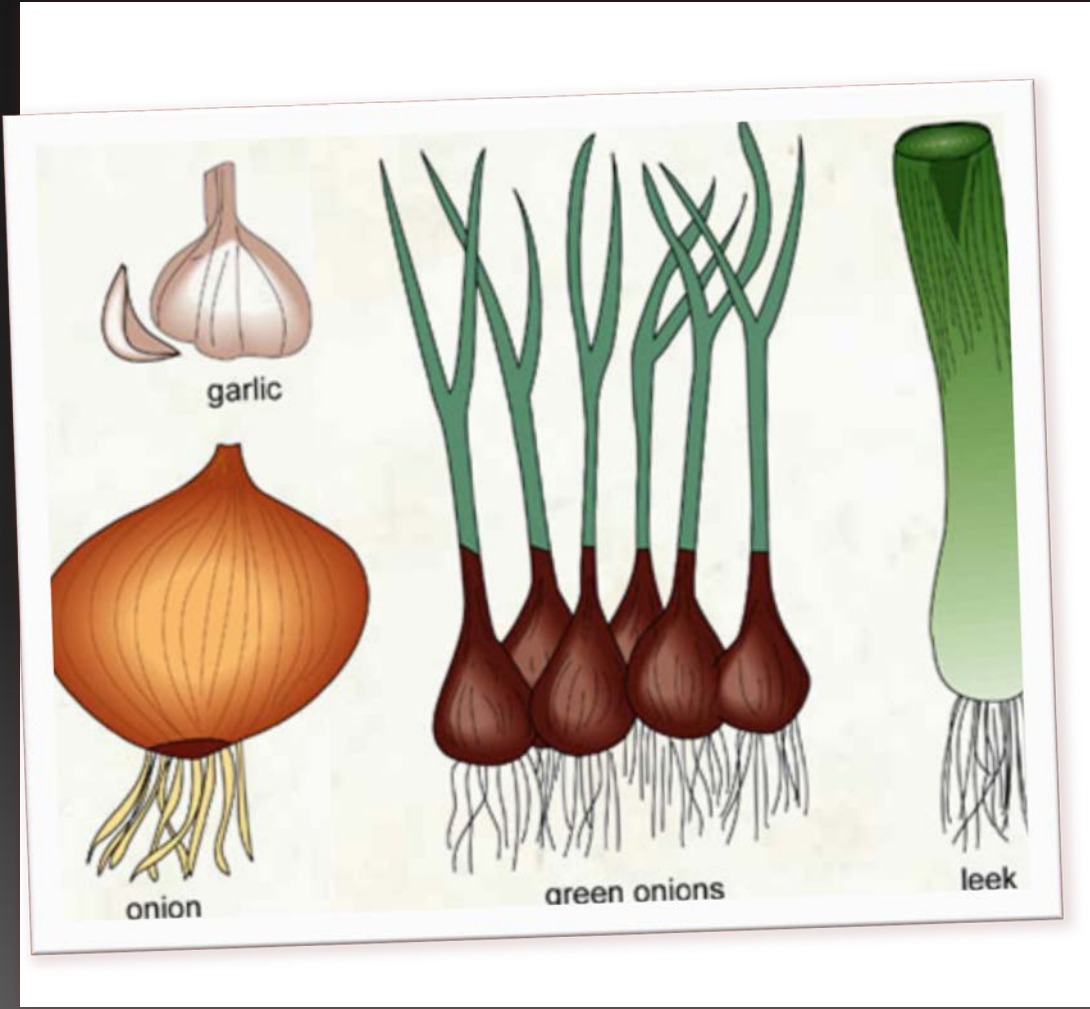
- **FOOD & COOKING as an**
- **ANCHOR SCENARIO FOR**
- **SCIENCE EDUCATION.**



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Learning Outcomes

- Choose onions for soup.
- Differentiate between different kinds of culinary Alliums.
- Categorize different kinds of Onion Varieties by function and by morphology..
- Relate the source of the word onion vis-à-vis its' growth habit.
- Name onion plant parts gross anatomy.
- Classify onion taxonomically.





GETTING TO KNOW YOU.



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3 mins · 🌐

Hi this is Steve.



It's Classified!

CLASSIFIED

- Prepare French Onion Soup
- Use the ingredients and cooking process as jumping off point to explain scientific principles, such as Biological Classification Systems...



- 1. SPANISH onion**
- 2. SHALLOTS**
- 3. WHITE onion**
- 4. GARLIC**
- 5. PEARL onions**
- 6. Red onion**
- 7. Sweet onions**
- 8. Ramps**
- 9. Scallions**
- 10. CIPOLLINI**



- 1. SPANISH onion**
2. SHALLOTS
3. WHITE onion
4. GARLIC
5. PEARL onions
6. Red onion
7. Sweet onions
8. Ramps
9. Scallions
10. CIPOLLINI



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1. SPANISH onion
2. **SHALLOTS**
3. WHITE onion
4. GARLIC
5. PEARL onions
6. RED onion
7. SWEET onions
8. RAMPS
9. SCALLIONS
10. CIPOLLINI



1. SPANISH onion
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STRONGER ALLIUMS

1. **SPANISH ONION**
2. **SHALLOTS**
3. **WHITE ONION**
4. **GARLIC**
5. **PEARL ONIONS**
6. **RED ONION**
7. **SWEET ONIONS**
8. **RAMPS**
9. **SCALLIONS**
10. **CIPOLLINI**



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MILDER ALLIUMS

- 1. SPANISH onion
- 2. SHALLOTS
- 3. WHITE onion
- 4. GARLIC
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- 7. Sweet onions
- 8. Ramps
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Other Classifications

A Discussion





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