For my cutting board project, I constructed the image above using a compass and straightedge like Euclid did many years ago. The main constructions I used were perpendicular bisectors, constructing parallel lines, and I constructed an equilateral triangle inscribed in a circle. I constructed it by hand and then made another construction on the computer using Adobe Illustrator. I preferred the older method of using a compass and a straightedge because to me it seemed easier and fun, but I do see the value of getting to use new tools like Adobe Illustrator and other computer programs. The reason I added the colors in the model above, was just to make it fun, and show creativity in other ways.

In this project I investigated how I could mathematically:

1. Convert quantities through proportions
2. Use Adobe programs to benefit my learning even more
3. Model the total fat changes from seed to loaf and what happens to the total fat during each of those phases
4. Use the Euclid Method (using a straightedge and compass) to create my cutting board

The sixth week of our baking we made pizza. I think it went well. The hydration percent was 62% although it seems pretty high it is actually very close to an average hydration percent which is about 50%. To make it even better we added a few toppings like pepperoni, and capers.

The second week of our baking we made cinnamon rolls. The hydration percent was 33% which is a lot lower than an average hydration percent. They ended up getting burned either because of the food coloring, the sugar, or the oven heat was set too high. From this we learned to keep it simple and our bread has always turned out better.
Total Fat from SEEDS to LOAF

By: Dalilah Nuñez

From 1 to 2, and 3 to 4, the slope is negative. This means that there is a decrease in total fat over time.

From 2 to 3, and 4 to 5, the slope is positive. This means that there is an increase in total fat over time.

From 5 to 7, the slope is zero. This means that there is no change in total fat over time.