For my cutting board project I constructed the image above using a compass and straightedge like Euclid. Euclid is known as the “father” of geometry. The constructions I used were perpendicular bisector, triangles, and squares. First I constructed it by hand with the same type of tools that Euclid did and then put it onto Adobe Illustrator. Using a compass and straightedge was took a little getting used to, but the more we practiced the easier it got.

In this project I investigated how I could mathematically:

1. Model the nutritional changes from seed to loaf to better understand the amount of nutrition are changed

2. Use bakers percentages, precise measurements, and going through trial and errors to create our best loaf of bread

3. Learn how to construct images with older math tools

During this week of the project we had to bake a pizza! Now although we weren’t in our original baking groups this one was for fun. It was my first time making pizza dough from scratch and it was really fun.

This is my actual baking groups white bread baguette and honestly it was our best loaf yet! It may have not looked the way we wanted to but it was really good. The crust was soft/crunchy, the taste was really good and the bread overall wasn’t too stiff. I am proud of our loaf. Our hydration percentage for this loaf was 65%

Juan Lopez
Protein During Phases - Juan Lopez

**Piecewise Function**

\[
p(x) = \begin{cases} 
22x - 15 & 1 \leq x \leq 2 \\
-15x + 59 & 2 < x \leq 3 \\
-3x + 23 & 3 \leq x < 4 \\
-x + 15 & 4 \leq x < 5 \\
-3x + 11.5 & 5 \leq x \leq 6 \\
-2x + 10.9 & 6 < x \leq 7 
\end{cases}
\]

What each slope means:

- A positive slope means that the amount of protein has increased during that phase.
- A negative slope shows that the amount of protein has decreased during that phase.
- A zero slope means that there was no change of protein during the phase.

**Graphical Representation:**

- Photosynthesis
- Grinding
- Mixing
- Fermentation
- Baking

**Phases:**

- Grass
- Sheer
- Flour
- Dough
- Risen Dough
- Bread