For my cutting board project I constructed the image above using a compass and straightedge like Euclid did. The main constructions I used were perpendicular lines, equilateral triangle, and a square inscribed in a circle. I constructed it by hand and then constructed it on the computer using Adobe Illustrator. I would use Illustrator more because it was more precise but I do see the value of getting to use new tools like compasses and straightedges.

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In this project I investigated how I could mathematically:

1. How to use bakers percentages, precise measurements, and how to bake bread.
2. To use straight edges and compasses
3. Figure out how to use desmos
4. To use more than just one Adobe application

Deja Taylor

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We made pizza after we walked down to Solare Italian Restaurant in Liberty Station. It was pretty good. We added just amount of ingredients to the pizza. The crust on it was a nice golden color it was crunchy too. The hydration percentage was 62%. To the left is a picture of my group and I taking our pizza out of the oven.

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The picture is of my baking group’s bread when we took professional pictures. We finally agreed on what we should do on our spiced up recipe. So we put a Hershey’s Chocolate Bar in the middle. The dough has a 68% hydration percentage and 1% salt.
From steps 1 to step 2 the slope is positive, this means that the Vitamin A in the wheat seed increases over time. From step 2 to step 3 the slope is negative. This means that the Vitamin A decreases in the wheat sheeves over time. My graph does not have any points that stays the same for amount of time.