

EVIDENCIA FOTOGRÁFICA FORMACIÓN –
INSTRUCTOR: SANYI LORENA ROJAS LEÓN
COORDINACIÓN: INDUSTRIAS ALIMENTARIAS – BILINGUISMO

SESIONES EN LÍNEA

CADA FICHA TIENE SU PORTAFOLIO EN DRIVE EN DONDE APARECE UNA CARPETA SEMALAS CON LAS ACTIVIDADES DE PLANEACIÓN SEMANALES, GUÍA Y PANTALLAZOS DE SESIONES EN LÍNEA.

The screenshot shows the Google Drive interface. On the left is a sidebar with navigation options: 'Nuevo' (New), 'Prioritario' (Priority), 'Mi unidad' (My Drive), 'Compartido conmigo' (Shared with me), 'Reciente' (Recent), 'Destacados' (Starred), 'Papelera' (Trash), and 'Almacenamiento' (Storage) showing 53.4 GB used. The main area displays a search bar and a breadcrumb path: 'Compartido conmigo > ... > FICHAS III TRIMESTRE 2020'. Below this is a table of folders.

Nombre ↓	Propietario
Week 10	yo
Week 9	yo
Week 8	yo
Week 7	yo
Week 6	yo
Week 5	Sanyi Lorena Rojas
Week 4	Sanyi Lorena Rojas
Week 3	Sanyi Lorena Rojas
Week 2	Sanyi Lorena Rojas
Week 1	Sanyi Lorena Rojas
PORTAFOLIO APRENDICES	Sanyi Lorena Rojas
ASISTENCIA	Sanyi Lorena Rojas

CONTINUACIÓN, ALGUNOS DE LOS PANTALLAZOS:

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 Drive

Buscar en Drive

 Nuevo

 Prioritario

 Mi unidad

 Compartido conmigo

 Reciente

 Destacados

 Papelera

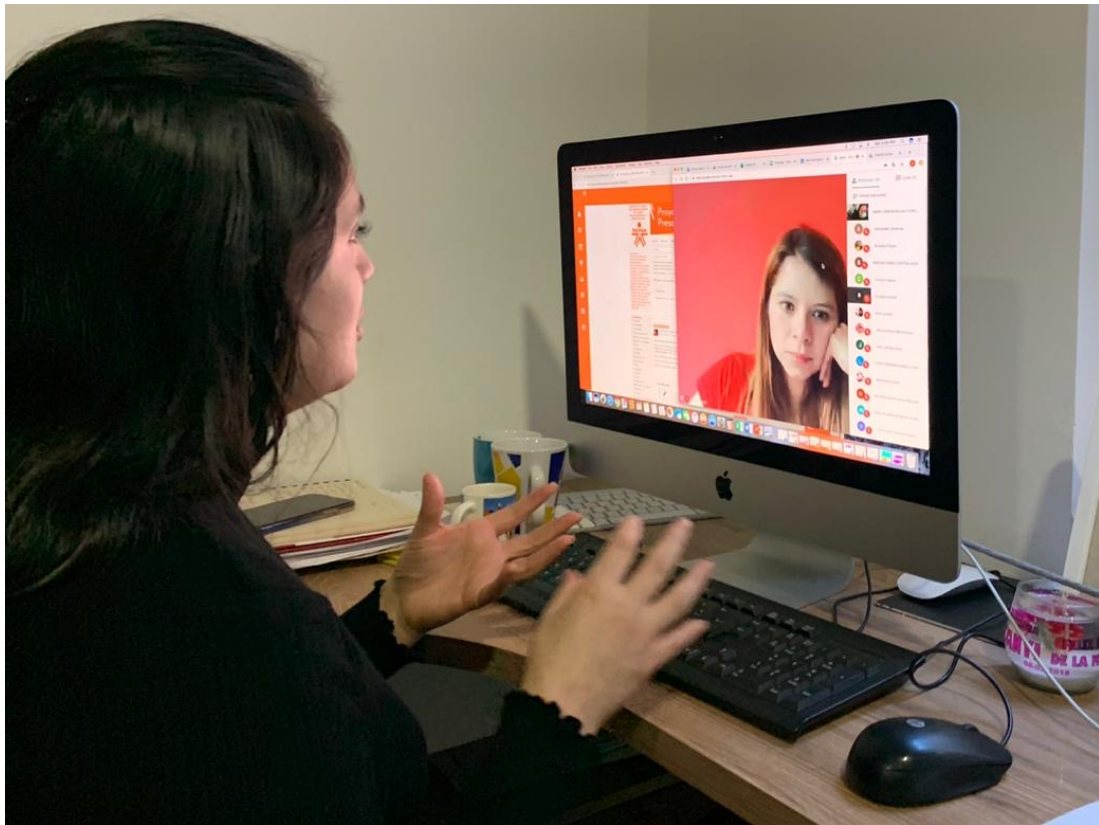
 Almacenamiento

53,4 GB utilizado

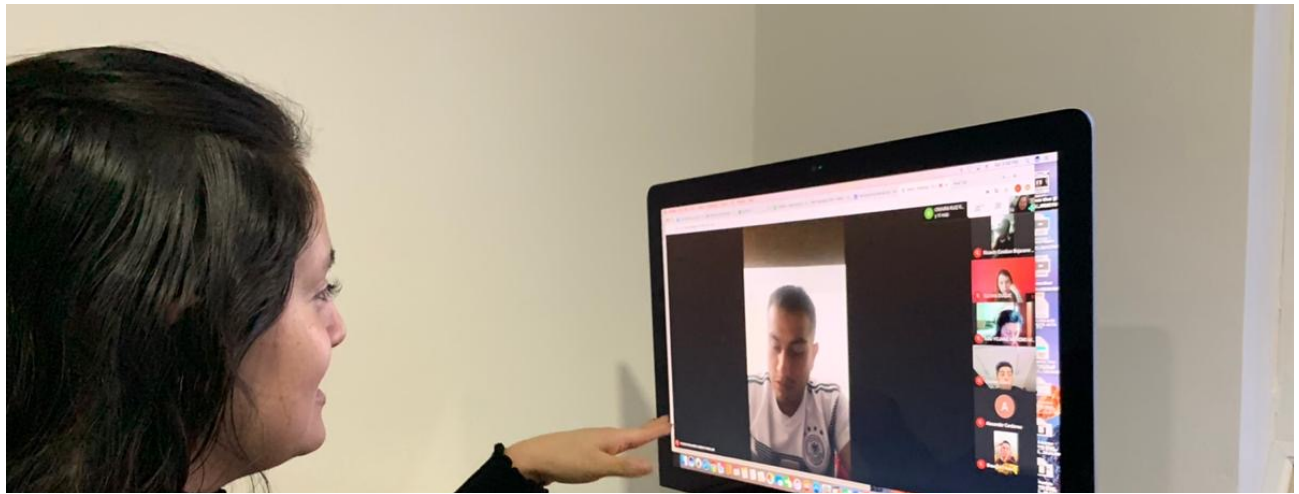
Compartido conmigo > ... > EVIDENCIAS > FICHAS

Nombre ↓	Propietario
 TGPA 2056914	Sanyi Lorena Rojas
 TGPA 2056912	Sanyi Lorena Rojas
 TGPA 2056911	Sanyi Lorena Rojas
 TGPA 1963575	Sanyi Lorena Rojas
 TGPA 1905913	Sanyi Lorena Rojas
 TGPA 1835411	Sanyi Lorena Rojas
 TGPA 1835406	Sanyi Lorena Rojas
 TGCCA 1952950	Sanyi Lorena Rojas
 TGCCA 1835427-2	Sanyi Lorena Rojas
 TGCCA 1835427-1	Sanyi Lorena Rojas
 TGCCA 1835416-2	Sanyi Lorena Rojas
 TGCCA 1835416-1	Sanyi Lorena Rojas
 TEC. PAN EXITO	Sanyi Lorena Rojas
 HORARIO III TRIM. 2020 - INDUSTRIAS ALI...	yo

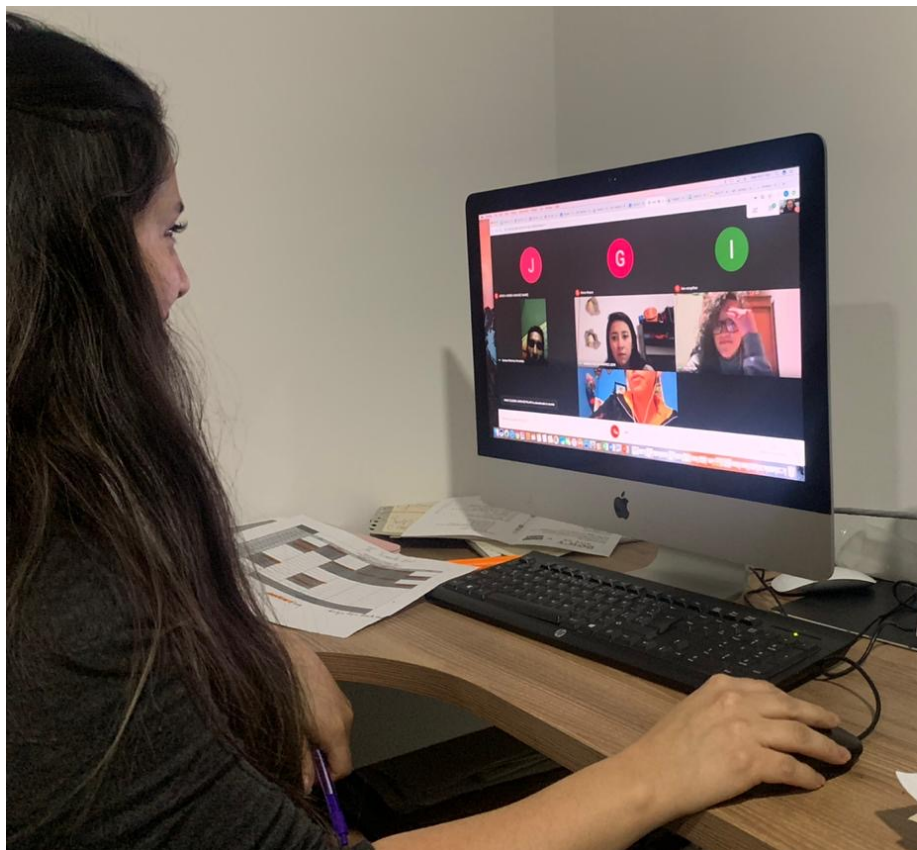
EVIDENCIA FOTOGRÁFICA FORMACIÓN –
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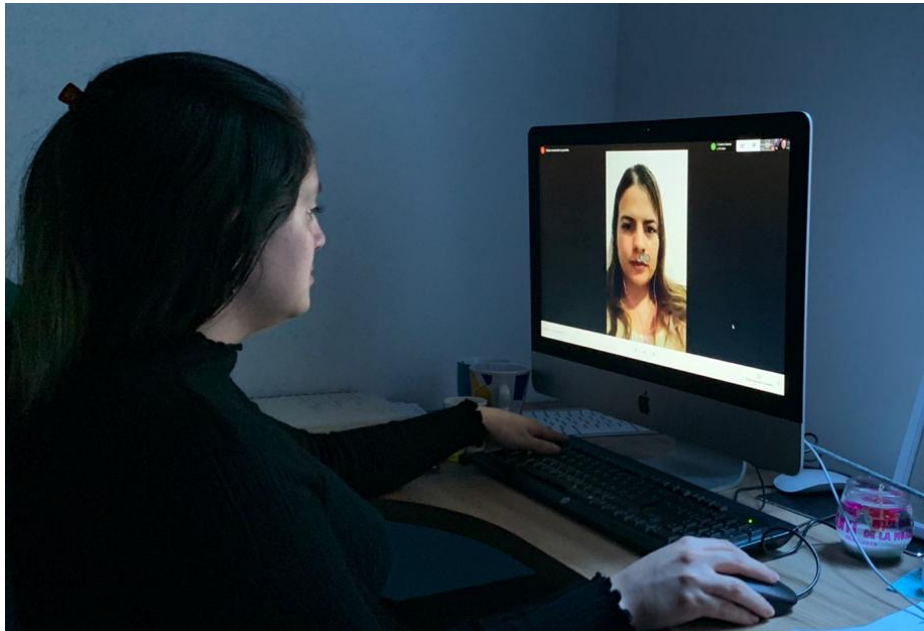
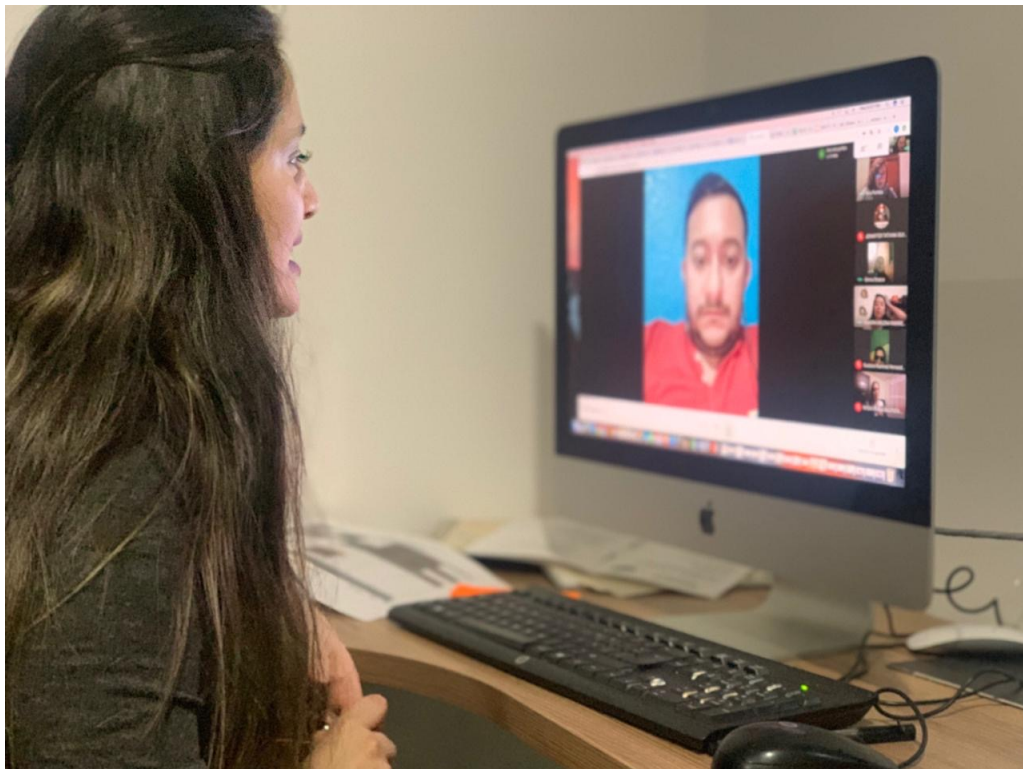
EVIDENCIA FOTOGRÁFICA FORMACIÓN –
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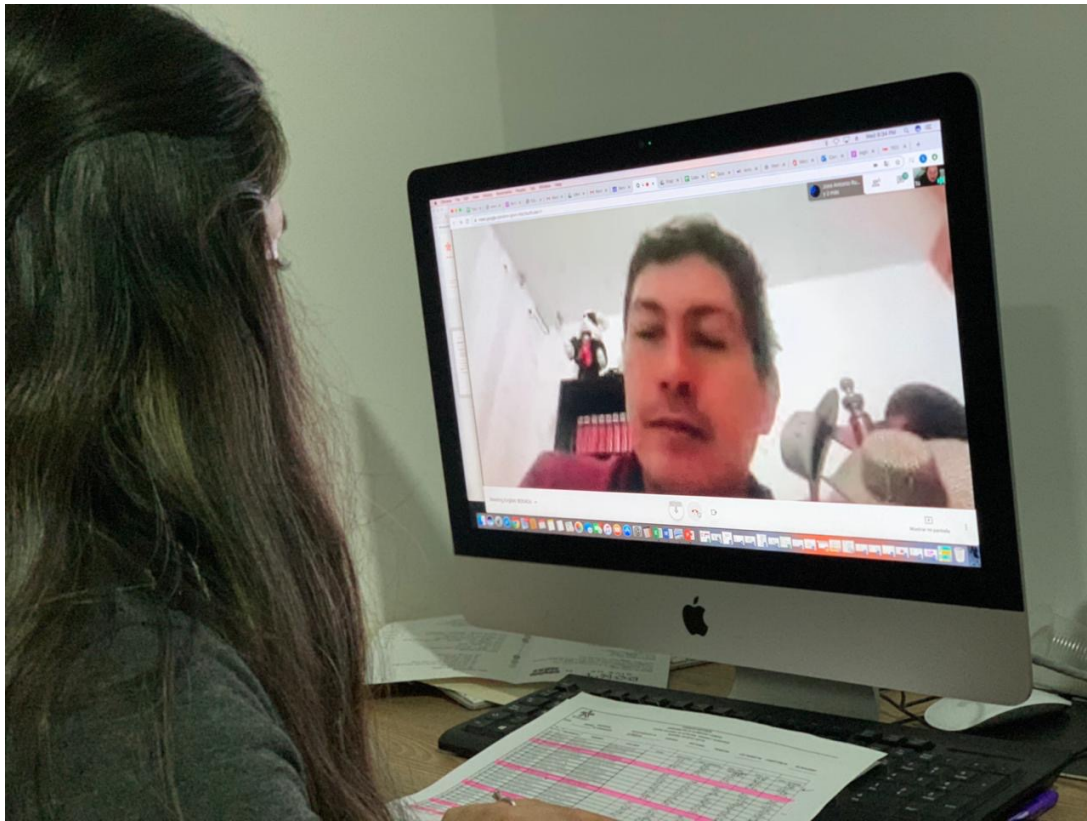
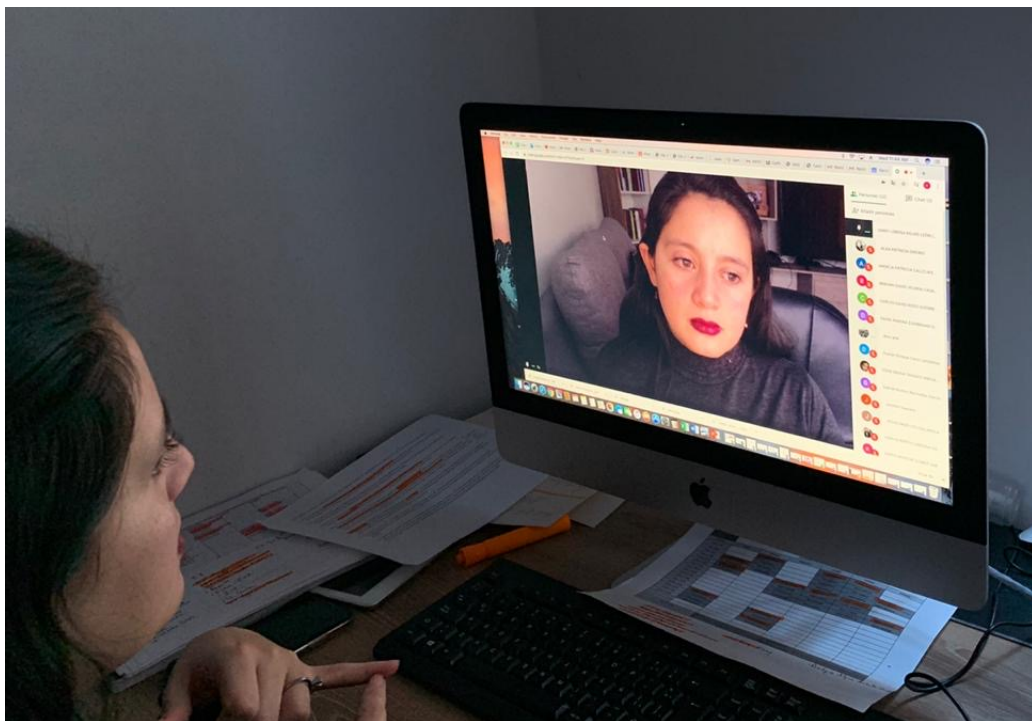
EVIDENCIA FOTOGRÁFICA FORMACIÓN –
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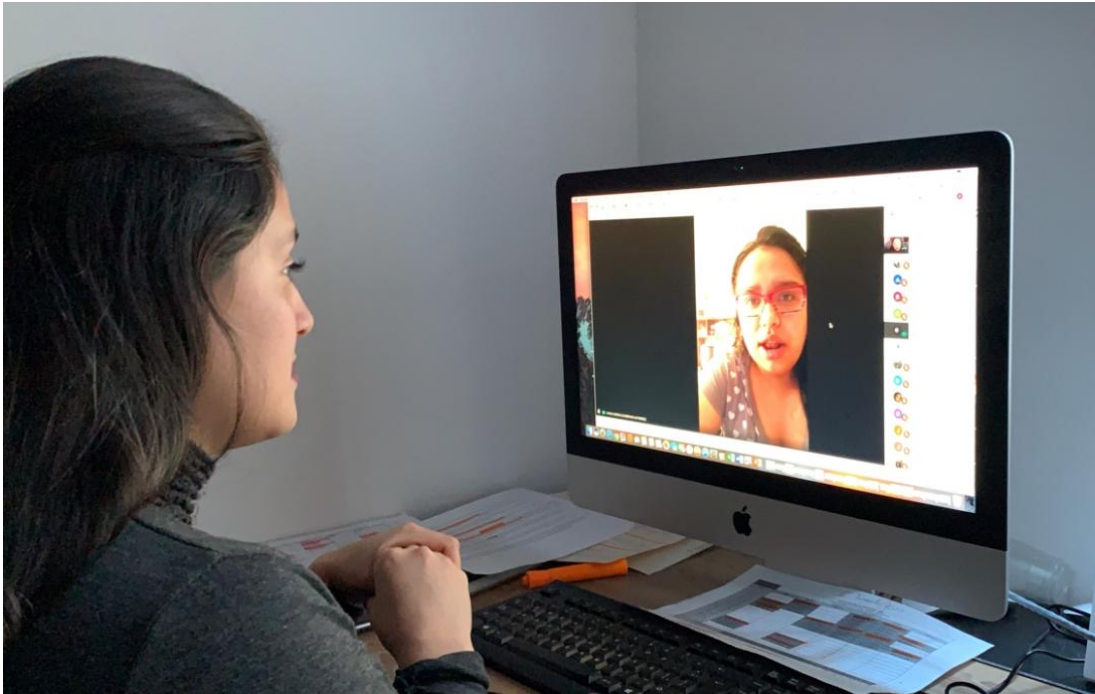
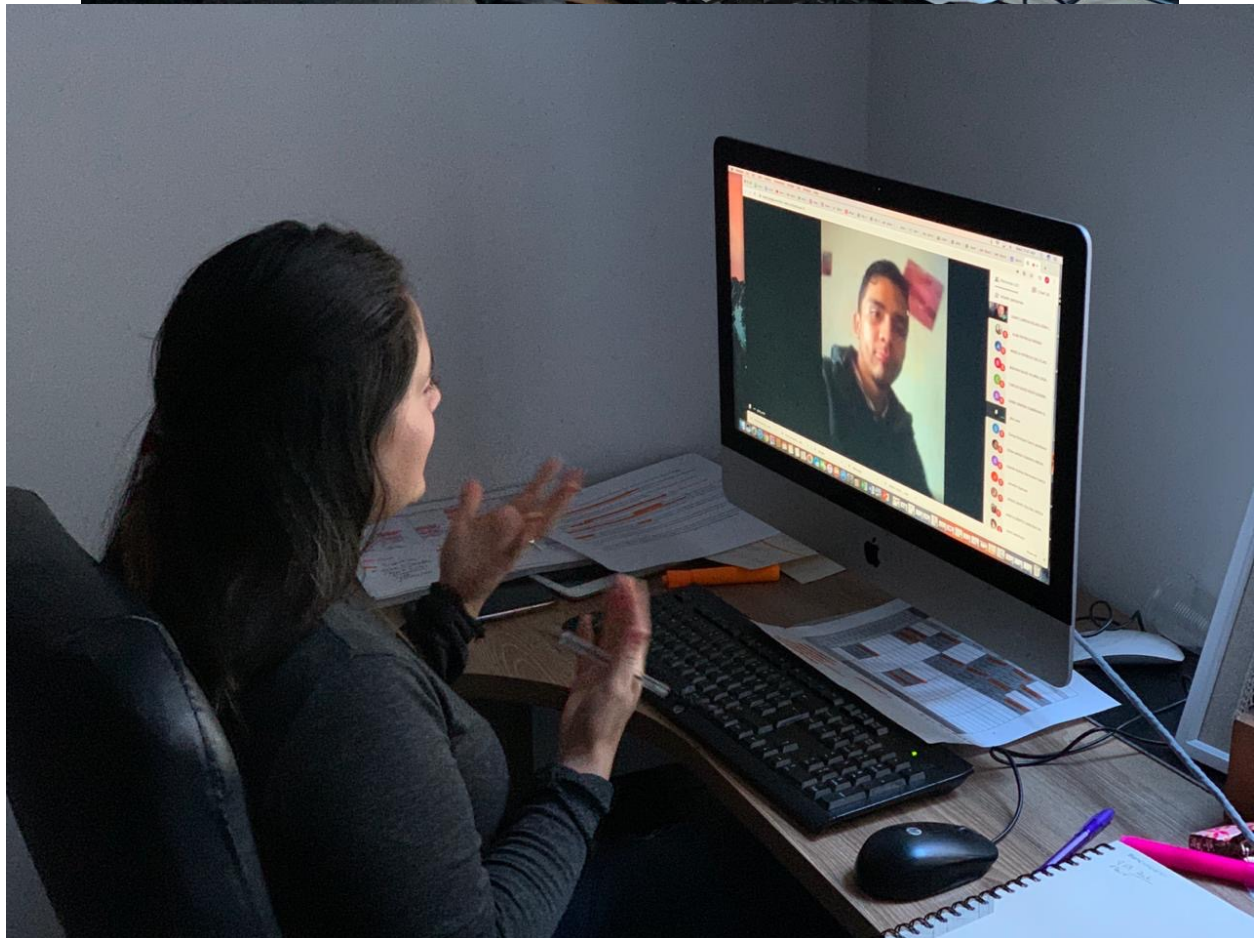
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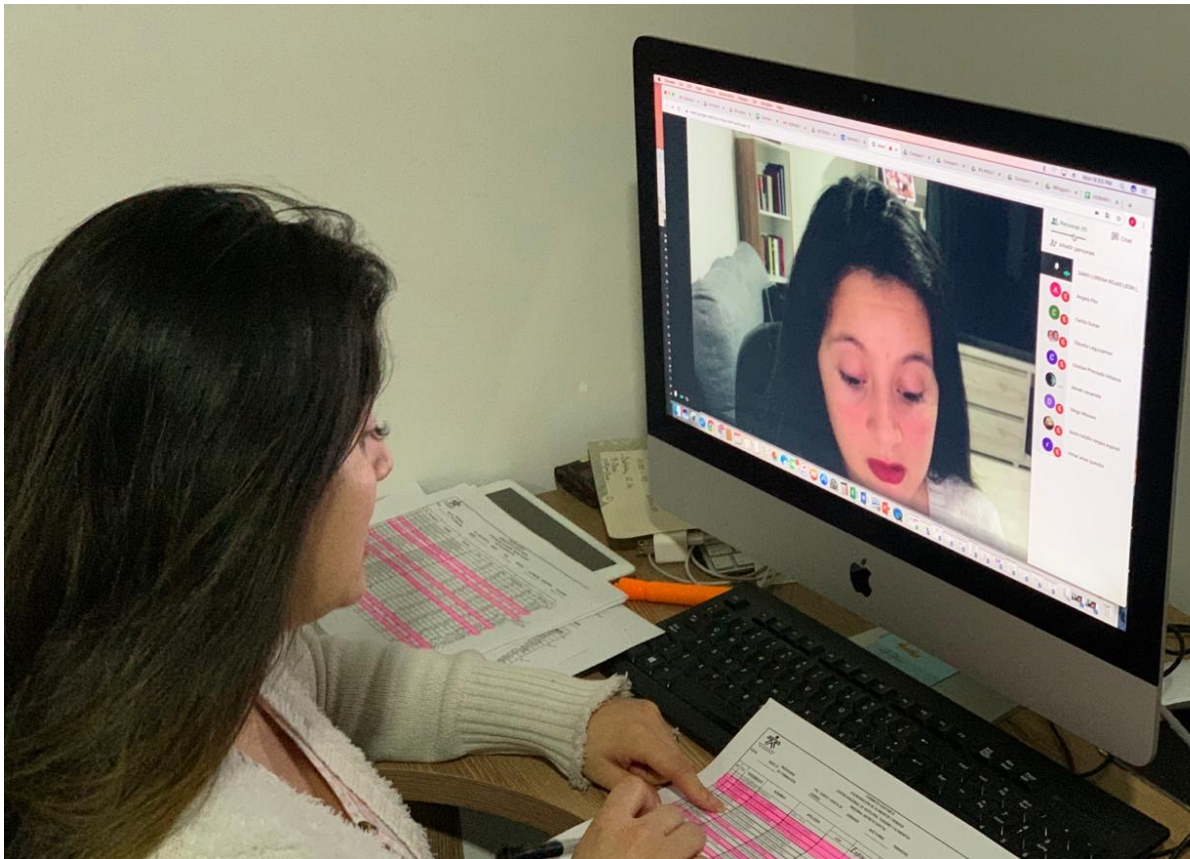
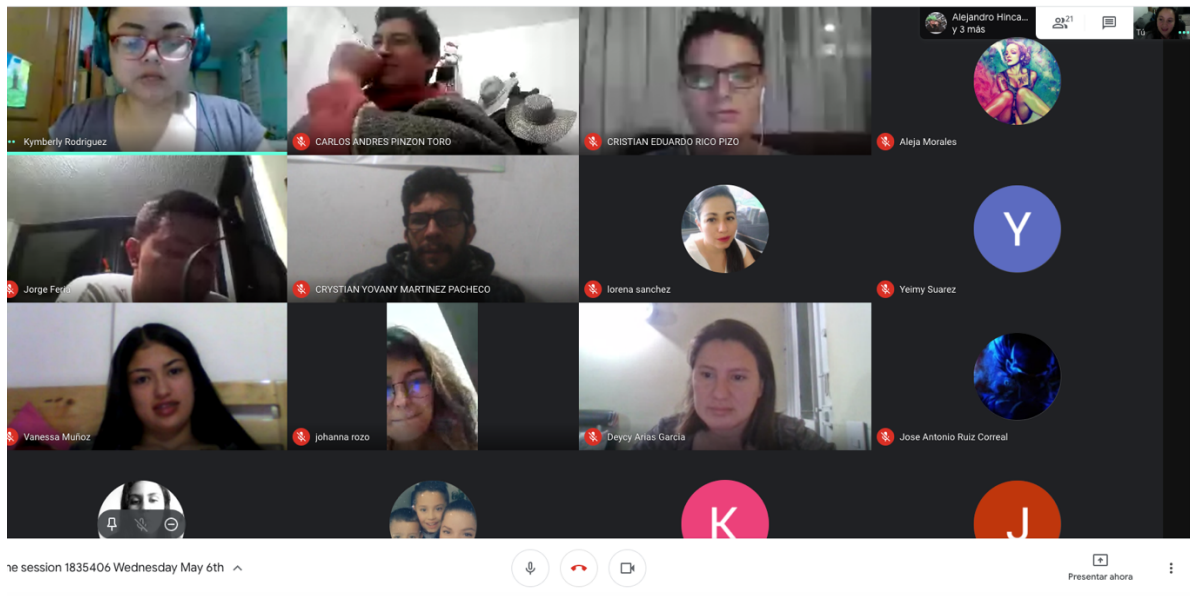
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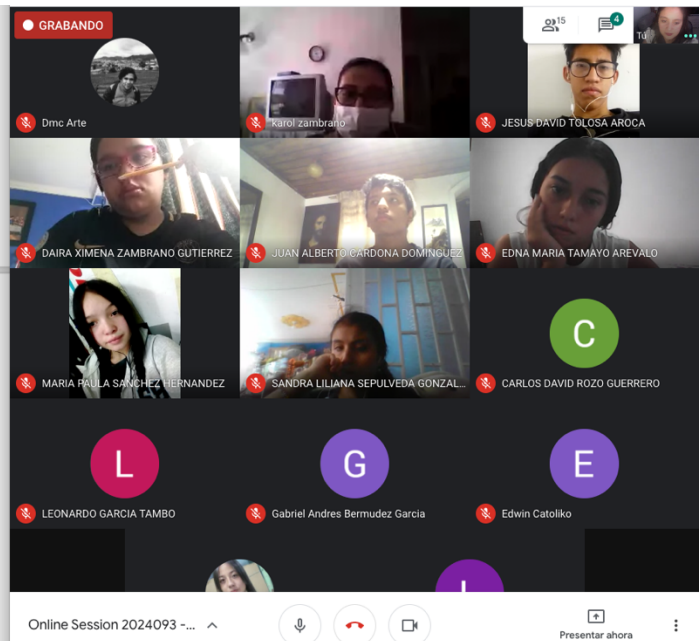


Bilingualism Program

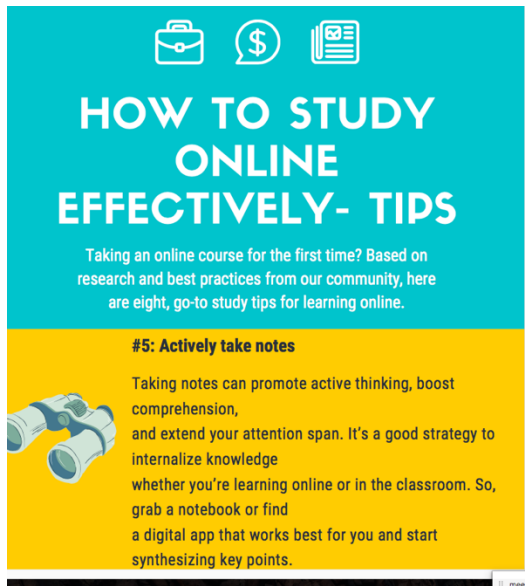
Centro Nacional de Hotelería, Turismo y Alimentos.

Coordinación de Industrias Alimentarias

Week 4	Activity 3	Support Material
Week 4 From Monday, May 4th to Sunday May 10th	Time to have fun! Do you like cooking? It is time to cook! (lunch) Record a video at home where you present a recipe. Your recipe could include: <ol style="list-style-type: none"> 1. Fruits 2. Vegetables (fruits and vegetables) 3. Proteins 4. Dairy products 5. Cooking verbs 6. Cooking methods 7. Cooking weights and measures Instructions: <ol style="list-style-type: none"> 1. Mention the ingredients list. 2. Describe the preparation method. (video) 3. Show the final dish. 	RESOURCES: Fruits: https://reel.com/fruits-vocabulary-english/ https://reel.com/fruits-vocabulary-english/ Vegetables: https://www.vegetables.co.nz/vegetables-a-z/ https://www.englishclub.com/vocabulary/food-vegetables.php Proteins: https://www.englishclub.com/vocabulary/food-meats.php https://www.englishclub.com/vocabulary/food-seafood.php Dairy products: https://www.englishclub.com/vocabulary/food-dairy.php Cooking verbs: https://reel.com/cooking-verbs/ https://www.englishclub.com/25032018/1-vocabulary-etc-verbs-cooking-verbs-verbs Cooking methods: https://www.studentai.com/university/students-cooking-cooking-methods https://www.englishclub.com/cook/11-basic-cooking-methods-you-need-know-ideashow Cooking weights and measures: https://www.usda.gov/edmissions/culinary/admitted-students/left-ready-for-class/weights-and-measures-in-the-kitchen/



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HOW TO STUDY ONLINE EFFECTIVELY- TIPS

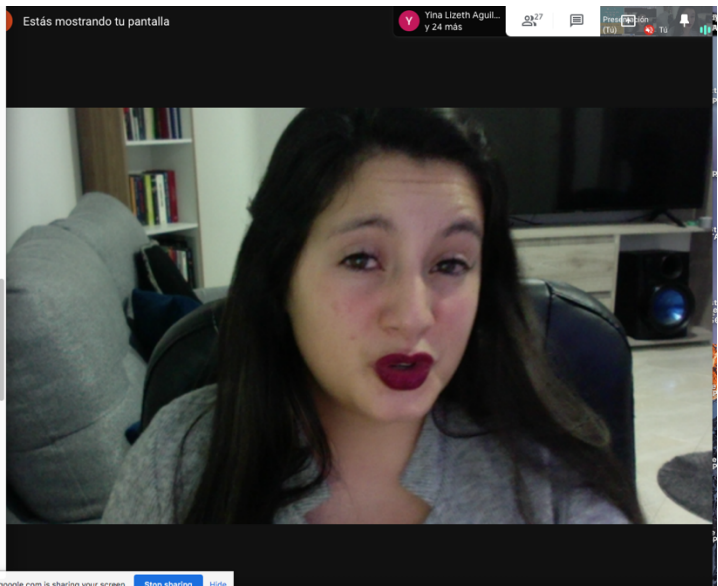
Taking an online course for the first time? Based on research and best practices from our community, here are eight, go-to study tips for learning online.

#5: Actively take notes

Taking notes can promote active thinking, boost comprehension, and extend your attention span. It's a good strategy to internalize knowledge whether you're learning online or in the classroom. So, grab a notebook or find a digital app that works best for you and start synthesizing key points.

Estás mostrando tu pantalla

Yina Lizeth Aguil... y 24 más



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Presencial

Asunto: Evidencia

Comparte con todos

- ☐ Activar texto enriquecido
- ☐ Marcar como prioritario
- ☐ Enviar correo electrónico
- ☐ Asignar actividad a uno o más equipos en específico
- ☐ Asignar Rúbrica

Ponderación: Sin ponderación

Ingresa la fecha límite de la evidencia: 2020-04-23 07:24

☐ Se aceptarán entregas tardías

Equipos (línea por equipos): ☐

Calificación: ☐

Competencias: ☐

Agregar a una carpeta del curso: ☐

Opciones Avanzadas:

☐ Hipervínculo

Adjuntar archivos: MÀX. 200Mb

Búsqueda avanzada

Publicación prioritaria

GLADYS YANIRA MENDOZA BARON

fecha de inicio: 15 de Abril del 2020 - fecha de vigencia: 19 de Abril del 2020

Asunto: INICIO DE FORMACION

Estimados aprendices buenas tardes, les escribe la instructora Yanira Mendoza, voy a acompañarlos este trimestre orientando las competencias.

250981022 Asistir proceso de producción de alimentos según programa de producción

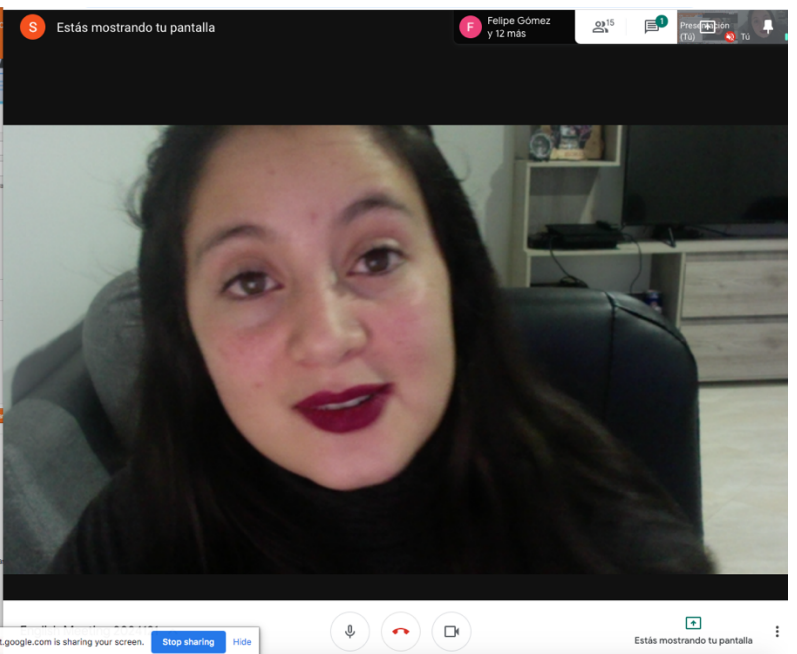
270403004 Operar los procesos térmicos según los requerimientos del producto.

250981010 Almacenar productos alimenticios según la naturaleza del producto y técnicas de almacenamiento

270501013 Controlar la formulación para el producto, según especificaciones del cliente y volúmenes de producción

Estás mostrando tu pantalla

Felipe Gómez y 12 más



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Evidence 1

Attached find please a very useful document regarding the way to work effectively. (PDF)

What do you have to do?

Well, you have to read those tips carefully and using a Power point presentation answer the following questions:

1. What is your opinion about online courses?
2. How has your online learning experience been?
3. Which tip is the most important for you? Why?
4. Would you suggest another tip? Which one? Describe it.

How do you have to send your evidence?

You need to upload the link of your presentation on Territorium

FRIENDLY REMINDER!

Please, feel free to contact me at any time for comments, feedback or questions.

e-mail: s10@misena.edu.co

Estás mostrando tu pantalla

Personas (20) Chat (5)

Añadir personas

- SANYI LORENA ROJAS LEÓN (...)
- SANYI LORENA ROJAS LEÓN (...)
- alejandra masutier
- Brandon Gonzalez
- David Mendez
- diana maritza hernandez ayala
- Edwin Sanchez
- karen pefuela
- leidy perilla
- Liseth Gutierrez
- MARTHA LUCIA CANACUAN C...
- MARYORIE JUOTH ROMERO G...
- Michael Rueda
- NICOLAS FERNEY VICTORINO ...
- soraya datta

SENA

PROCESAMIENTO DE ALIMENTOS 2058913
PHY 204285
PBI2121 2058913 R11
C0405 PHY204285

Impartido por:
DIEGO LEÓN GONZÁLEZ
PAEZ, PABLO ERNESTO
MELIJA MARICOLA, JUAN
MANUEL ARIAS PATIYA
MARTHA GABRIEL FLOREZ
FARRA, LUZ ANGELICA
QUINTERO, PAULA LUCILA
BELLO GUALTERO,
GONZALO ANDRES GOMEZ
SOLIMANI, RUBEN DAVID
BELTRAN ROMERO,
SANDRA MALENA CAMARGO
SILVA, MARIA JANNEETH
GUARIN DE BARRERA,
JULIO CESAR PRINZON
RODRIGUEZ, MIGUEL
FERNANDO PARRA
HERNANDEZ, MARTIN DAVID
HERNANDEZ FALANCO,
CARMEN ELISA MUÑOZ
PRINZON, PABLO GILBERTO
ROJAS, SANYI LORENA
ROJAS LEON, DIEGO IVAN
ARREVALO FRIEDMAN, DINA
CONSTANZA GAYON
ALMEIDA

Apresiasi Aprendices un cordial saludo, Espero que un buen día. Dadas las circunstancias actuales de emergencia sanitaria, cuando podremos retornar a las actividades académicas presenciales en este inicio de trimestre. Para algunos será una experiencia digital y virtual, pero es una buena alternativa para seguir aprendiendo. Les envío un abrazo de esperanza, fe, fuerza y alternativas. Les invito a estar atentos y participar activamente para esta semana deben diligenciar FORMATO PARA G (adjunto). Cualquier duda estará atento con la vocera de la clase.

Instructor: Cultura Física
evidencia para equipo en específico No

Fecha de entrega: 2020-04-30 23:59
Instructor: MARTHA DAVID HERNANDEZ FALANCO
Enlace para evidencia: http://terra.territorio.la/terra_11.php?tema=8718

Archivos:
[] FRENTEACULTURAFISICA.docx
[] GUÍA DE FRECUENCIA CANDIDATO C.pdf

Enviada a ponderación: Actividades
Ponderaciones: Ninguna
Rúbrica: No asignada

Calificaciones

- Evidencia aún en tiempo.
- Evidencia en respuesta.
- Evidencia con respuesta tardía.

ANDRES SANTIAGO AGUDELO FLOREZ	
EMMANUEL AGUDELO FLOREZ	
ANDRES FELIPE ALFONSO MORENO	
JESSICA ALEJANDRA ALVARADO GONZALEZ	

Estás mostrando tu pantalla

Personas (27) Chat

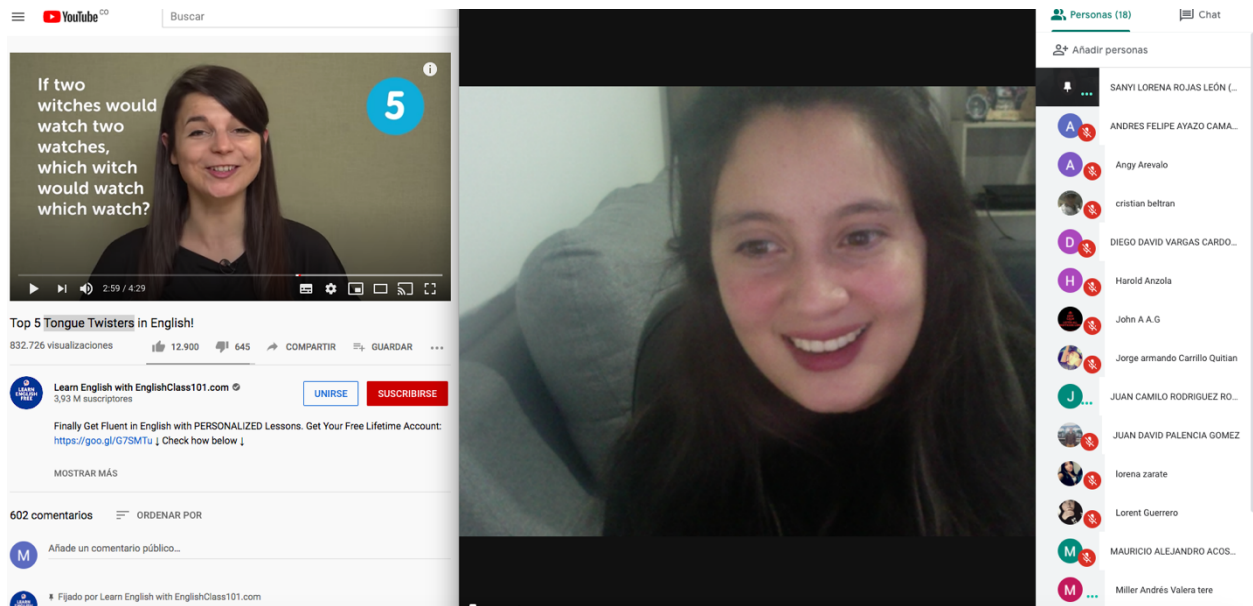
Añadir personas

- ANDRES FELIPE ALFONSO MO...
- ANGE MICHELLE SILVA MORE...
- angela sanchez
- Angie piña
- CAROL YULIZA VIRGUEZ MAR...
- CESAR DAVID HERNANDEZ M...
- DANIELA ARIZA CAMARGO
- Derly Gutierrez
- emmanuel agudelo
- Isabel Castillo
- Jeimy Ariza
- JESSICA ALEJANDRA ALVARA...
- JOSEPH STEBAN LEON CARR...
- Juan Esteban Guzmán Robles
- Katherine Campos

Jonathan Molina Avella ha abandonado la reunión

CESAR DAVID HERNANDEZ MALAVER se ha unido

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The screenshot shows a Google Meet interface. On the left, a presentation slide titled "FOOD IDIOMS" is displayed. It lists several idioms with corresponding food illustrations: "Sell like hot cakes" (Bought by many people), "Big cheese" (Very important person), "One smart cookie" (A very intelligent person), "Cool as a cucumber" (Very relaxed), "Butter someone up" (Be extra nice to someone), "Cream of the crop" (The best), "Souped up" (Made more powerful or stylish), and "Egg someone on" (Urge someone to do something). The slide is from "MyEnglishTutors". In the center, a video feed shows a woman with long dark hair, smiling. On the right, a list of participants is visible, including SANYI LORENA ROJAS LEÓN, ALISSON DAYANA CUESTA DU..., Andres Agudelo, ANDRES FELIPE ALFONSO MO..., ANGE MICHELLE SILVA MORE..., angela sanchez, Angie piña, Angie piña, CAROL YULIZA VIRGUEZ MAR..., CAROL YULIZA VIRGUEZ MAR..., CESAR DAVID HERNANDEZ M..., Daniel Felipe Tibabuso, and DANIELA ARIZA CAMARGO. The top of the browser window shows the URL "meet.google.com/ync-giem-egk?authuser=0".

The screenshot shows a Google Meet interface. On the left, a YouTube video is playing. The video title is "If two witches would watch two watches, which witch would watch which watch?" and it is part of a series of "Top 5 Tongue Twisters in English!". The video is from the channel "Learn English with EnglishClass101.com" and has 142,117 views. Below the video, there are buttons for "UNIRSE" and "SUSCRIBIRSE". In the center, a video feed shows the same woman from the previous screenshot, smiling. On the right, a list of participants is visible, including SANYI LORENA ROJAS LEÓN, Andres felipe muñoz laureano, brandon ibagon, Carolay Benitez, Dayanna Moreno, Eduar Manrique, estefania urrego, Evelin Mosquera, Fierro Alexander, Jessica Alejandra Tellez, Jhojan Avila, Jilyan Michelle Bonilla Hernan..., and karen lorena montaña trujillo. The top of the browser window shows the URL "meet.google.com/ync-giem-egk?authuser=0".

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A screenshot of a Google Slides presentation titled "What is food processing?". The slide content includes:

What is food processing?

The process of transforming raw agricultural products, like grains, vegetables, meat, or milk, into end products to be sold to consumers.

Raw Products
Straight from the farm

- Tomato
- Wheat
- Pork
- Milk
- Carrots

End Products
Ready to be purchased by consumer

- Sauce
- Flour
- Bacon
- Cheese
- Baby carrots

Food processing is what happens between the farm and the consumer.

The slide is part of a presentation shown in a Google Meet window. The top of the window shows the Google Slides toolbar. The bottom of the window shows the Google Meet interface with a list of participants on the right: Harold Anzola y 4 más, Cristian Sulten, John A.A.G., Angy Arevalo, Miller Andrés Valera tere, JUAN CAMILO RODRIGUE..., and WILLIAM GERARDO ANG... At the bottom of the Meet window, it says "meet.google.com is sharing your screen." and "132%".

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How much was it processed?



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Samu Rodríguez
Jessica Ramirez
wendy valentina castillo agudelo
Laura Vanessa Gutiérrez
angela mora

Levels of Food Processing

The amount of processing varies from food to food

Minimally Processed	Moderately Processed	Highly Processed
<i>Foods that are washed, peeled, sliced, juiced, frozen, dried, or pasteurized.</i>	<i>In addition to being washed, peeled, sliced, etc. these foods may also be cooked, ingredients mixed, and some preservatives added.</i>	<i>Many ingredients are added to enhance flavor, add vitamins and minerals, and extend shelf life. These foods are mostly or fully prepared for eating.</i>

Personas (14)
Añadir personas

SANYI LORENA ROJAS LEÓN (...)
SANYI LORENA ROJAS LEÓN (...)
andrea del pilar sanchez suraez
angie sanchez
edwin estiben perilla salgado
Ginna Orozco
Gustavo Ramirez Hernandez
JENNIFFER TATIANA SILVA UR...
LINA MARIA TAPIERO ROMERO
lina Portela
luis estupiñan
Maria Isabel López
Paola Bautista
Sandra milena Ramirez

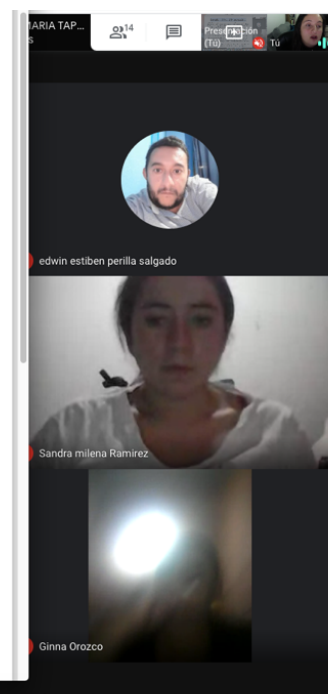
Levels of Food Processing

Food processing is the action of transforming raw agricultural products, like grains, vegetables, meat, or milk, into end products ready to be sold. Most foods that we consume require some processing. Everything from chopping to mixing ingredients to packaging can be considered a part of food processing. A processed food has been changed physically or chemically after being harvested. The amount of processing varies from food to food, ranging from minimal to high.

Minimally Processed: In this category, food is changed only a small amount between the farm and the consumer. These foods might have been washed, peeled, sliced, juiced, frozen, dried, or pasteurized. They have few ingredients (often only one), which are all things that could be found in a home kitchen. Examples include skim milk, pre-washed and torn lettuce, frozen vegetables, and flour. A packaged pancake mix that includes only the minimally processed dry ingredients and requires the consumer to add milk, eggs, and oil at home could also be considered a minimally processed food. Many foods in this category are ingredients that would be used to cook a meal at home.



Moderately Processed: Foods in this category have been changed a medium amount from the form in which they left the farm. In addition to being washed, peeled, and juiced, ingredients may be mixed, cooked, and have preservatives added. Products



Learn English - AT beginner: At the shop

In this video Gemma goes to the shop. What's she going to buy?
Do the preparation exercise first. Then watch the video and follow the instructions to practise your speaking.

Preparation

Practise again.

COURSES

- Find an online English course
- Find an English course near you

Transcript

Shopkeeper: Hi. Can I help you?
Gemma: Hello. How much is this magazine?
Shopkeeper: Let's see ... Top Sounds, that's £1.99.
Gemma: OK, can I have the magazine and do you have a bottle of water?
Shopkeeper: Yes.

Personas (12)

Añadir personas

- SANYI LORENA ROJAS LEÓN (...)
- andres julian Gerenaarevalo
- ASTRID YULIANA GONZALEZ ...
- cesar perez
- DAYANNA ALEXANDRA TORRE...
- Felipe Gómez
- FRANCIE ESMERALDA LOPEZ ...
- HELLEN LUNAY MARTINEZ TA...
- LAURA GABRIELA HUERTAS M...
- LEIDY YULISA CRUZ VARGAS
- ROGER DAVID LINARES OROZ...
- VALENTINA SAAVEDRA QUIRO...

Google Meet interface showing a presentation slide titled "The Quicker the Better? Food Processing". The slide content is:

The Quicker the Better?

Food Processing

The right sidebar shows a list of participants (25) and a chat window (4).

Personas (25):

- SANYI LORENA ROJAS LEÓN (...)
- SANYI LORENA ROJAS LEÓN (...)
- Alanis piferos
- angie lorena romero holguin
- Dany Beltran
- Dayanna Alonso Tatar
- eddy santiago alvarez fonseca
- jessica cadena
- Jhonier Mejia
- Kelly Yuliana Acosta Lizarazo
- Laura Garzon
- Iaura hoyos
- Laura natalia pinilla romero
- leiny giraldo rodriguez

Chat (4):

meet.google.com is sharing a window. Stop sharing Hide

Google Meet interface showing a presentation slide titled "Raw product from the farm" and "Cranberries Grow on a bush". The slide content is:

Raw product from the farm

Cranberries Grow on a bush

The slide shows three processing options for cranberries:

- Wash and bag whole berries.** (Image: Ocean Spray Frozen Premium CRANBERRIES bag)
- Wash berries, dehydrate with added sugar, and package.** (Image: Ocean Spray CRAISINS Original bag)
- Wash berries, cook with added sugar and other ingredients, then seal in can.** (Image: Ocean Spray Whole Berry CRANBERRY SAUCE can)

The right sidebar shows a list of participants (25) and a chat window (4).

Personas (25):

- SANYI LORENA ROJAS LEÓN (...)
- SANYI LORENA ROJAS LEÓN (...)
- Alanis piferos
- angie lorena romero holguin
- Dany Beltran
- Dayanna Alonso Tatar
- eddy santiago alvarez fonseca
- jessica cadena
- Jhonier Mejia
- Kelly Yuliana Acosta Lizarazo
- Laura Garzon
- Iaura hoyos
- Laura natalia pinilla romero
- leiny giraldo rodriguez

Chat (4):

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EVIDENCIA FOTOGRÁFICA FORMACIÓN –
INSTRUCTOR: SANYI LORENA ROJAS LEÓN
COORDINACIÓN: INDUSTRIAS ALIMENTARIAS – BILINGUISMO



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The screenshot shows a Google Meet interface. On the left, a Google Docs document titled "Bilingualism - Activity 3 - Week 4 (page 2 of 2)" is open. The document content is as follows:

Week 4	Activity 3	Support Material
Week 4 From Monday, May 4th to Sunday May 10th	Time to have fun! Do you like cooking? It is time to cook! (lunch) Record a video at home where you present a recipe. Your recipe could include: 1. Fruits 2. Vegetables (fruits and vegetables) 3. Proteins 4. Dairy products 5. Cooking verbs 6. Cooking methods 7. Cooking weights and measures Instructions: 1. Mention the ingredients list. 2. Describe the preparation method. (video) 3. Show the final dish.	RESOURCES: Fruits: https://7test.com/fruits-vocabulary-english/ https://ealforums.com/list-of-fruits/ Vegetables: https://www.vegetables.co.nz/vegetables-a-z/ https://www.englishclub.com/vocabulary/food-seafood-vegetables.php Proteins: https://www.englishclub.com/vocabulary/food-meats.php https://www.englishclub.com/vocabulary/food-seafood.php Dairy products: https://www.englishclub.com/vocabulary/food-dairy.php Cooking verbs: https://7test.com/cooking-verbs/ https://www.wattpad.com/250195871-vocabulary-english-cooking-verbs-verbs Cooking methods: https://www.studental.com/university/student-cooking/cooking-methods https://www.thedailymeal.com/cook/15-basic-cooking-methods-you-need-know-sideshow Cooking weights and measures https://www.spa.edu/admissions/culinary/admitted-students/get-ready-for-class/weights-and-measures-in-the-kitchen/ Make sure you upload the activity on Drive and Tetherium.

On the right, a video call is in progress with Sanyi Lorena Rojas León. Other participants visible in the call include Eric Arte, Jovelyn, and Jovelyn Polosa A.

The screenshot shows a YouTube video player. The video title is "Lesser leather never weathered wetter weather better." and the channel is "Learn English with EnglishClass101". The video has 12,944 views and 651 likes. The video player shows a blue screen with the number "4" in a circle. On the right, a video call is in progress with Sanyi Lorena Rojas León. Other participants visible in the call include Jovelyn and Jovelyn Polosa A.

The screenshot shows a Google Meet interface. On the left, a Google Docs document titled "Bilingualism - Activity 3 - Week 4 (page 2 of 2)" is open. The document content is as follows:

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On the right, a video call is in progress with Sanyi Lorena Rojas León. Other participants visible in the call include Gloria Alonso, WILMAN GILBERTO GONZALEZ, and MARITORE JUDITH OLIVERA CO.

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