

# **AP BIOLOGY**

## **SUMMER CURRICULUM PROJECT**

Your Inner Fish, by Neil Shubin (Non-fiction text)

**Graphic Anticipatory Sets**  
**Summarizing Disputable Questions**

Adapted from: Oswego High AP Biology Summer Curriculum Project, by

Jen Orwar, Oswego East A.P. Biology Teacher

Julie Pavlini, Oswego High School Reading Strategy Consultant

Pam Phelps, Oswego High A.P. Biology Teacher

**Students will complete one project activity for each chapter. Activities may come from either project, and students may mix project activities.**

- **Project 1: During the assigned reading, students will find a relationship between the graphic and the text.**
  - **In two to three sentences describe how the graphic relates to the reading in the chapter.**
- **Project 2: After reading the chapter, students will be asked to consider the statement and dispute it using the text.**
  - **Find two quotes from the chapter that dispute the disputable question. Include the page and paragraph where the quote can be found.**

# Project Assignment Value

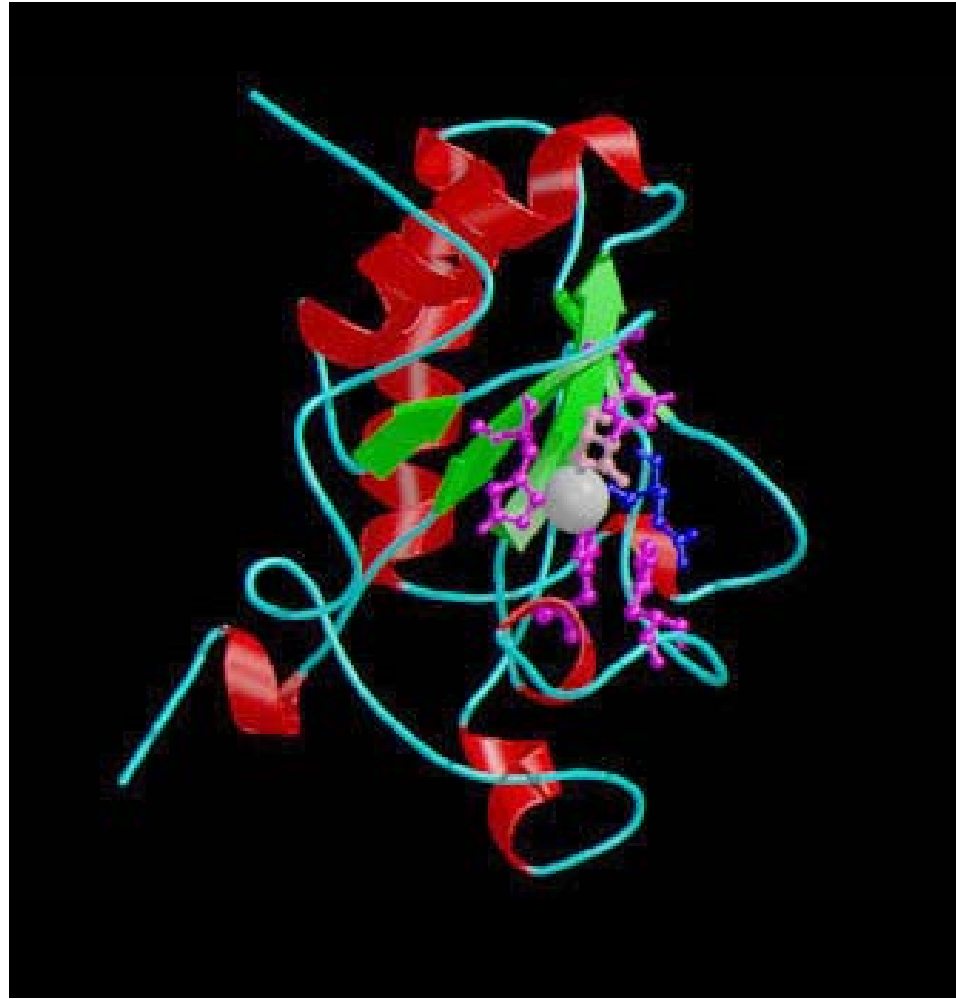
- The Finding Your Inner Fish Summer assignment, counts as one test grade (100 points).
- This grade can replace one of your test grades during any of the three terms.
- This grade can also be averaged into any of the three terms if it is not used as a replacement test grade.
- Please contact me if you have any questions.



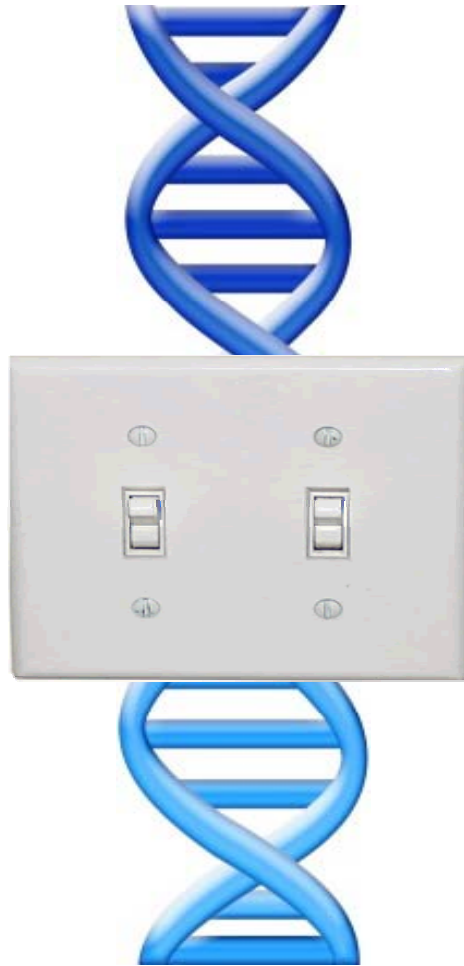


# Chapter 3: Handy Genes

## SONIC HEDGEHOG GENE



# Chapter 4: Teeth Everywhere



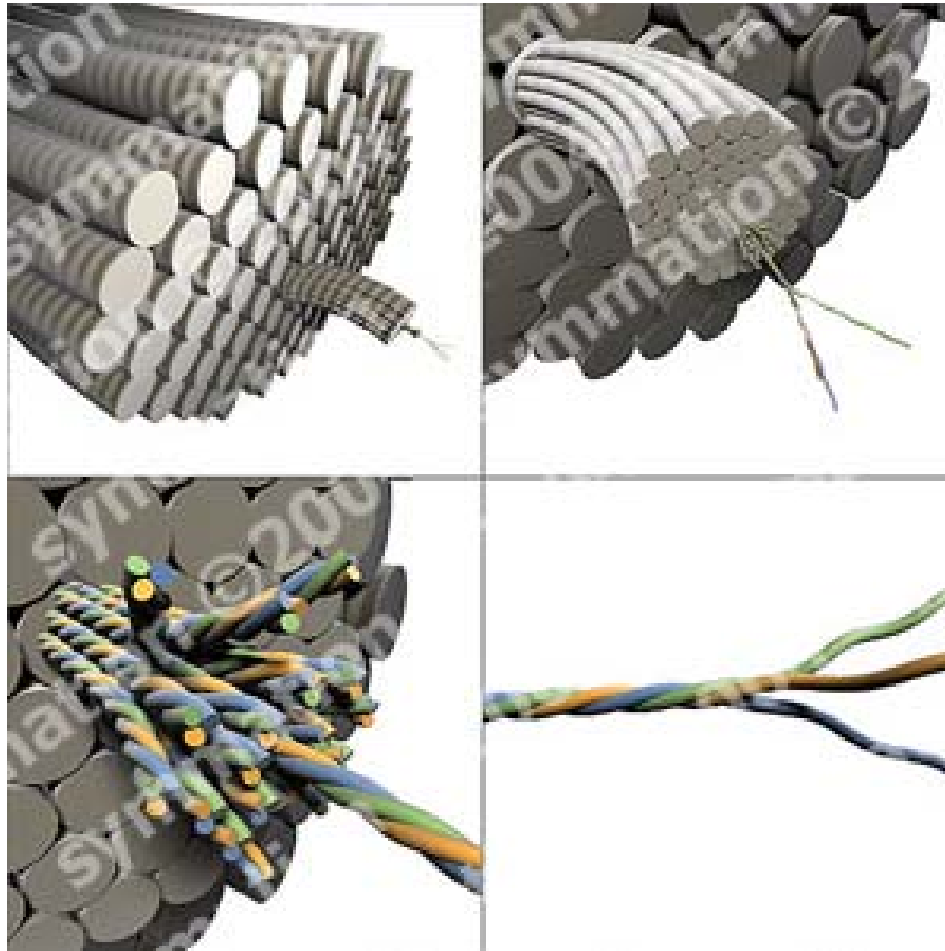
# Chapter 5: Getting Ahead



# Chapter 6: The Best-Laid (Body) Plans

- **Chocolate Chip Cookies ( With Variations )**
  - 2 1/4 cups [flour](#)
  - 1 teaspoon [baking soda](#)
  - 1 teaspoon [salt](#)
  - 1 cup [butter](#), softened
  - 3/4 cup [granulated sugar](#)
  - 3/4 cup packed [brown sugar](#)
  - 1 teaspoon [vanilla](#)
  - 2 [eggs](#)
  - 2 cups semi-sweet chocolate chips (12 oz.)
  - 1 cup chopped nuts (optional)
1. **Combine flour, soda and salt in small bowl.**
  2. **Beat butter, granulated sugar, brown sugar and vanilla in large mixer bowl.**
  3. **Add eggs one at a time, beating well after each addition; gradually beat in flour mixture.**
  4. **Stir in chocolate chips and nuts (if desired).**
  5. **Drop by rounded tablespoon onto ungreased baking sheets.**
  6. **Bake in preheated 375 degrees oven for 9 to 11 minutes until golden brown.**
  7. **Let stand for 2 minutes; remove to wire racks to cool completely.**
- **FOR THIN, CHEWY COOKIES:** Reduce granulated sugar to 1/2 cup and increase packed brown sugar to 1 cup.
  - **FOR THICK, CHEWY, OLD-FASHIONED COOKIES:** Use half the amount of butter called for and drop by well-rounded tablespoon onto ungreased baking sheets. Bake in preheated 350 degrees oven for 9 to 12 minutes or until lightly browned. Store in airtight container to prevent drying.
  - **FOR PUFFIER COOKIES:** Reduce butter to 1/2 cup and add 1/2 cup solid shortening.
  - **FOR SOFT CAKEY COOKIES:** Omit the granulated sugar and use 3/4 cup butter, 1 cup packed brown sugar and 3 eggs. Drop by well-rounded tablespoons on ungreased baking sheets. Flatten slightly with back of spoon dipped in water. Bake in preheated 375 degrees oven for 8 to 10 minutes. For more rounded cookie, do not flatten before baking; bake 9 to 11 minutes.
  - **FOR CRISPIER COOKIES:** Use 2 1/2 cups flour, 1 1/4 cups granulated sugar, 1/4 cup packed brown sugar and 1 egg. Drop by rounded tablespoon onto ungreased baking sheets. Flatten with bottom of glass dipped in water. Bake in preheated 375 degrees oven for 9 to 11 minutes.

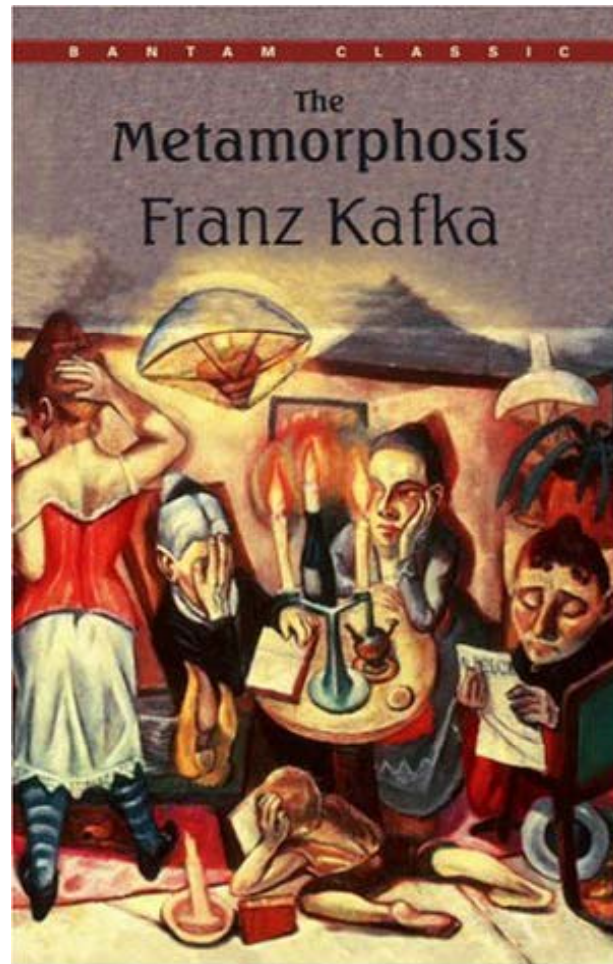
# Chapter 7: Adventures in Bodybuilding



# Chapter 8: Making Scents



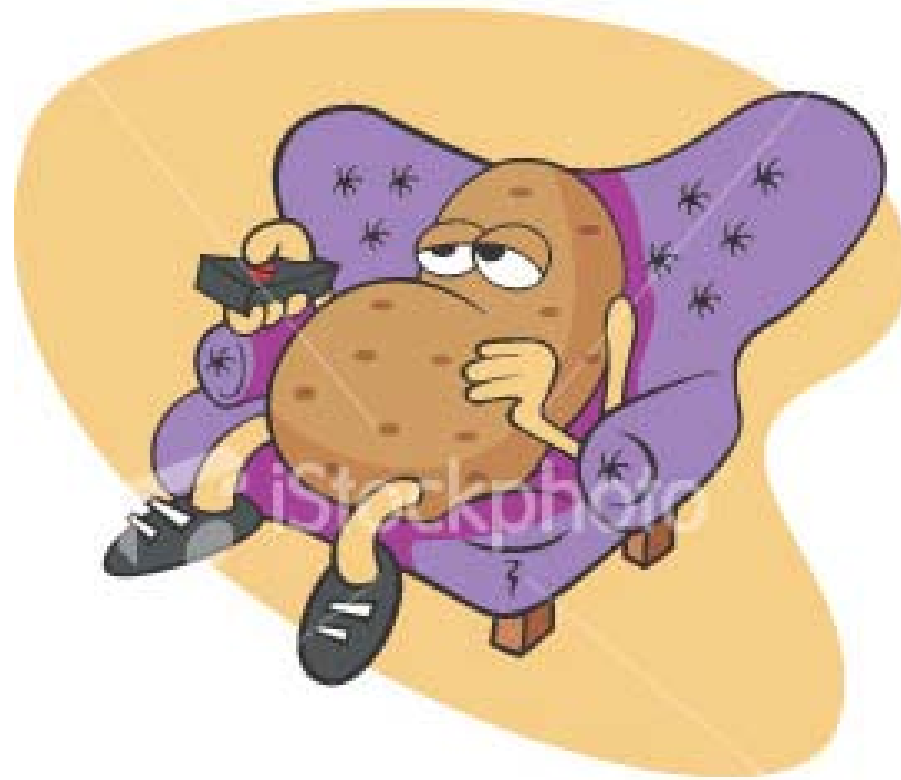
# Chapter 9: Vision



# Chapter 10: Ears



# Chapter 11: The Meaning of It All



# Project 2: Disputable Statements

- See the **Summer Assignment Part II word document**, for the disputable chapter statements.