

## **TECH TRUNKS**

### **FOOD SCIENCE**

#### **Activity 1: Drink It Up - Grades 4-6**

**Explore the Milk Group, what foods belong in this group, and nutritional information. Includes a taste test of whole, 2%, 1%, and fat free where students determine which variety of milk they like the most.**

#### **Activity 2: What Makes NesQuik Quick? - Grades 6-8**

**Discover that science is used in food technology. Learn that water molecules are cohesive, the effect of a surfactant and lecithin on water molecules, and why surfactants and lecithin are important in processing the food we eat. Make predictions using a penny, water drops, pepper, soap, NesQuik and cocoa.**

#### **Activity 3: Mystery Mush - Grades 3-5**

**Explore the properties of Mystery Mush that sometimes behaves like a solid and sometimes a liquid by using cornstarch and water. Evaluate the benefits of this cornstarch putty.**

#### **Activity 4: Ice Cream in a Bag - Grades 3-5**

**Investigate changing states of matter, chemical reactions, change in freezing point of plain water verses salt water. Experiment with different types of salt and the amount of time it takes to dissolve as well as enjoying a tasty snack of homemade ice cream.**

#### **Activity 5: Shaking up the Suspects - Grades 3-5**

**Discover why cream can be converted from a liquid to a solid and a liquid. Students will taste the results of their efforts in a “buttery” snack.**

**Descriptions provided by Amy Sollock, Edwards Co. Extension and Patsy Maddy, Twin Creeks Extension District. 2013**