

## Note to parents & teachers:

Don't feel like you MUST use the workbook pages. They were created for those of you who wish to assess your student's reading assignments and to help train students to look through a text for information. They are also designed to help students retain what they've read.

Use these materials with discretion. The idea is to help your student pay attention to some of the reading assignments, but NOT to bog him/her down with busy-work. The goal is to find the right balance, without killing the joy of reading. Every family and student is different! If your student balks at this type of assignment (because s/he is a reluctant reader or has special needs), you may want to skip these questions, or you may wish to use them during read-aloud sessions, to assess if your student is comprehending the material and/or paying attention.

This study guide does NOT cover every book. Please see the books and materials page to see which books are covered in the workbook:

https://guesthollow.com/chemistry-in-the-kitchen-book-and-resource-list/

I recommend keeping completed workbook pages in a 3-ring binder.

You may wish to instruct students to look over the workbook pages BEFORE reading, so they know what to look for and will be able to more easily fill out the workbook pages as they read.

Write-in-answers don't have to be exact. Just make sure the written answers *mean* the same thing as what is typed in the answer sheet.

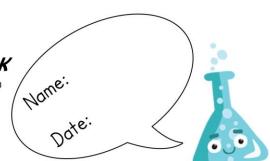
Please let me know if you find any mistakes! You can email me at: guesthollow@memorableplaces.com.

Please don't share this workbook with anyone else, unless you are using it for co-op purposes.

The answer key is at the end of this PDF file.







## **Culinary Reactions**

1. Density is which of the following?			
a. How well something floats.			
b. The amount of space something takes up. c. How compact (or concentrated) something is.			
2. Which one of the following has a higher density: A pound of feathers, or a pound of bricks?			
3. What is the name of the floating scale you can use to measure the density of a liquid?			
4. Proteins and carbohydrates have about how many calories per gram?			
a. 1 calorie			
b. 2 calories			
c. 4 calories			
d. 5 calories			
5. Fat has about how many calories per gram?			
6. What tells fat cells to take in sugar from the blood?			
Chapter 2			
1. Give 3 examples of foods that are foams:			
2. What does denatured mean?			

3. What type of "building blocks" are proteins made from?			
4. What is the name of a very strong chemical bond that helps stick proteins together when you beat egg whites in a copper bowl?			
a. disulfide bridge b. ionic bridge c. marshmallow bridge d. protein bridge			
5. Give two examples of an acid you could add to a foam to help stabilize it (by helping to form more bonds between proteins):			
6: If you beat cream too much, what do you get?			
7: Why is salt sometimes added to a bread recipe?			
8. What substance can you use to make bread more cake-like?			
9. What is a leavening agent?			
10. List at least 2 different leavening agents:			
11. What is an ion?			
12. Opposite charges:			
a. repel			
b. attract			

13. What type of bond occurs when something like a sodium atom "sticks" around an atom that took its electron?			
Dr. Joe and What You	<u>Didn't Know</u>		
1. The Aztecs used a d	ye created from cocaaboo	bugs.	
☐ True	☐ False		
2. Carbamide peroxide	e is used in tooth whitening	products.	
□ True	☐ False		
3. You can create foam	ns by blowing a	into a material to make bubbles.	
4. Who was considered	d the Greek god of medicin	e?	
5. Decompression sick	ness is also known as the _	<del>-</del>	