

Chapter 3: Vegetables



FoodMASTER

Food, Math, and Science Teaching Enhancement Resource
Supported by NIH Science Education Partnership Award (SEPA)





Food Explorations Lab I: Exploring Acids & Bases

Lab I: Exploring Acids & Bases



Getting started... What to Expect in Lab I

Lab I: Exploring Acids & Bases



Red Cabbage Juice

Lab I - Part A: Exploring Acids & Bases (Unknowns)



Sample A

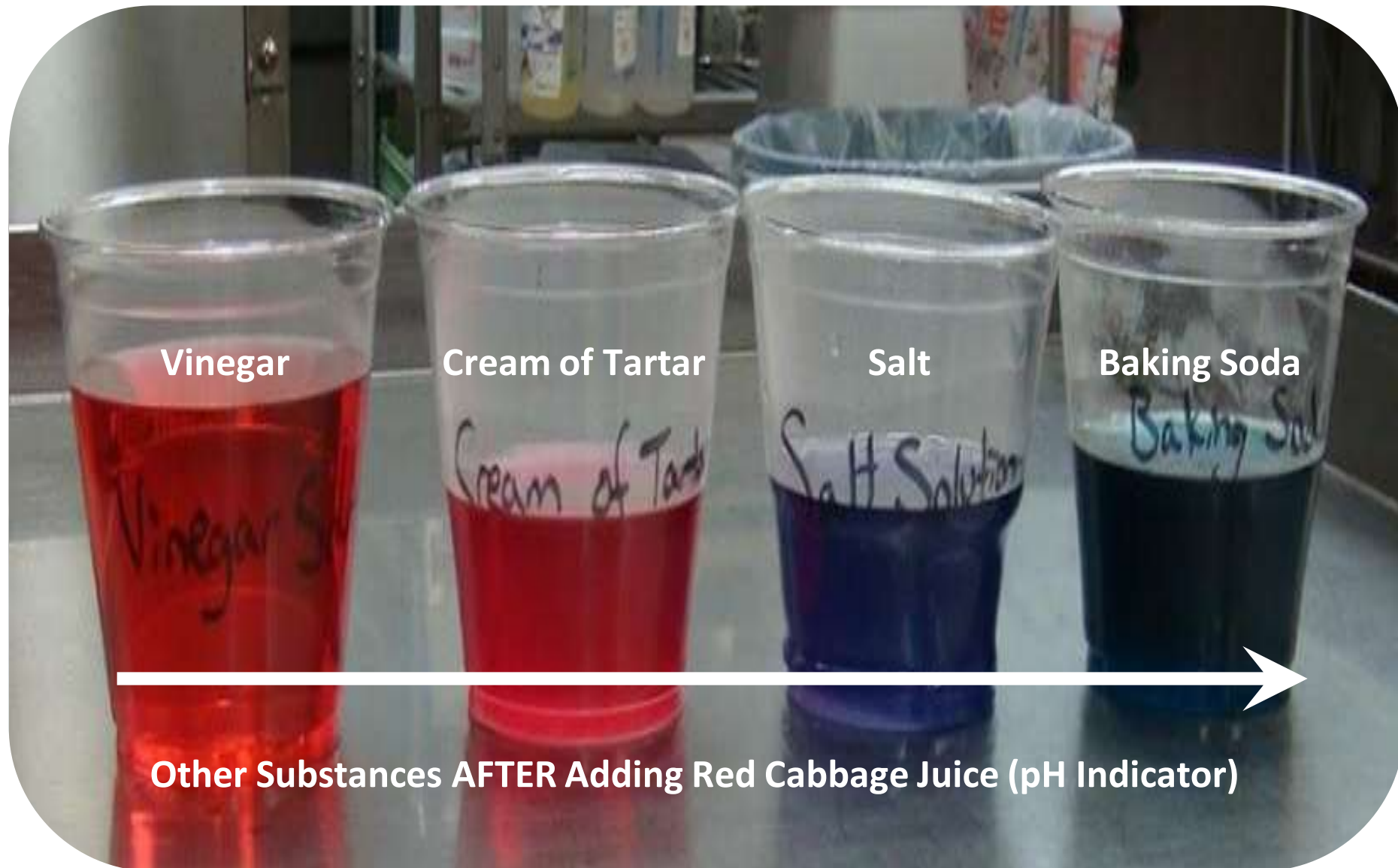
Sample B

Lab I - Part A: Exploring Acids & Bases (Unknowns)



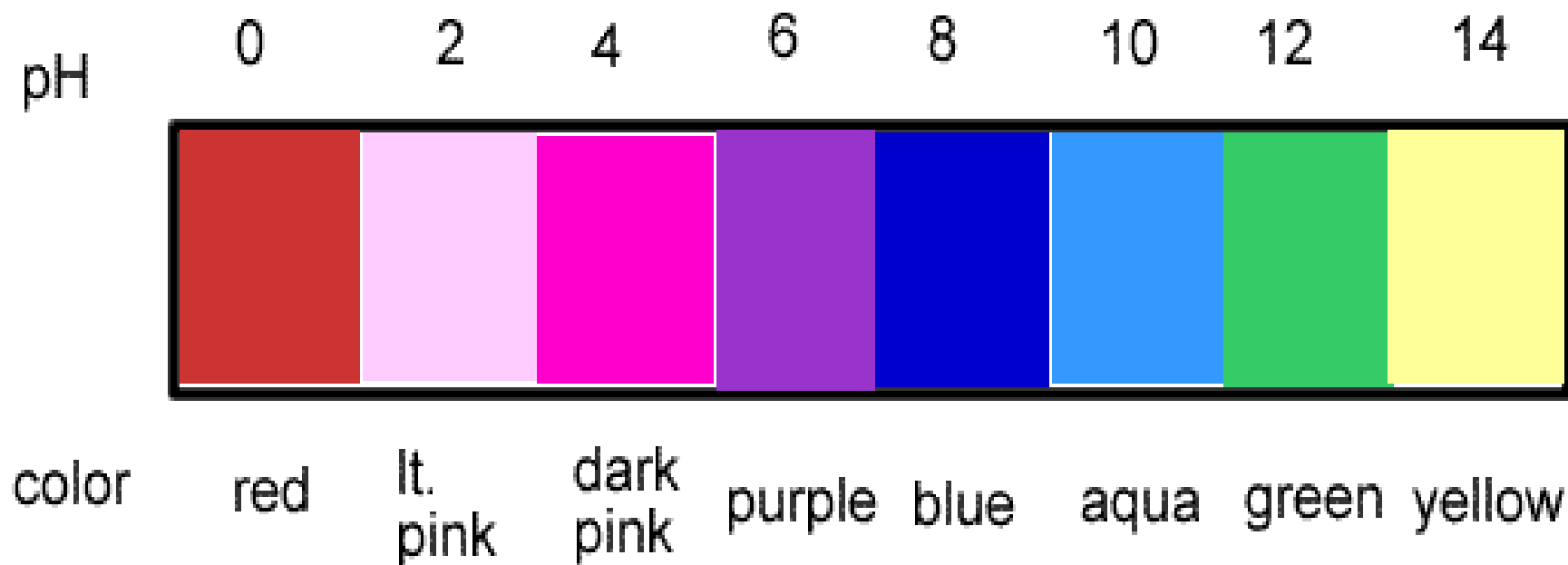
Unknown Samples AFTER Adding Red Cabbage Juice (pH Indicator)

Lab I - Part B: Exploring Acids & Bases (Known Samples)



Lab I - Part B: Exploring Acids & Bases

Red Cabbage Color changes with pH





Food Explorations Lab II: Cooking with Acids & Bases

Lab II: Cooking with Acids & Bases



Lab II: Cooking with Acids & Bases



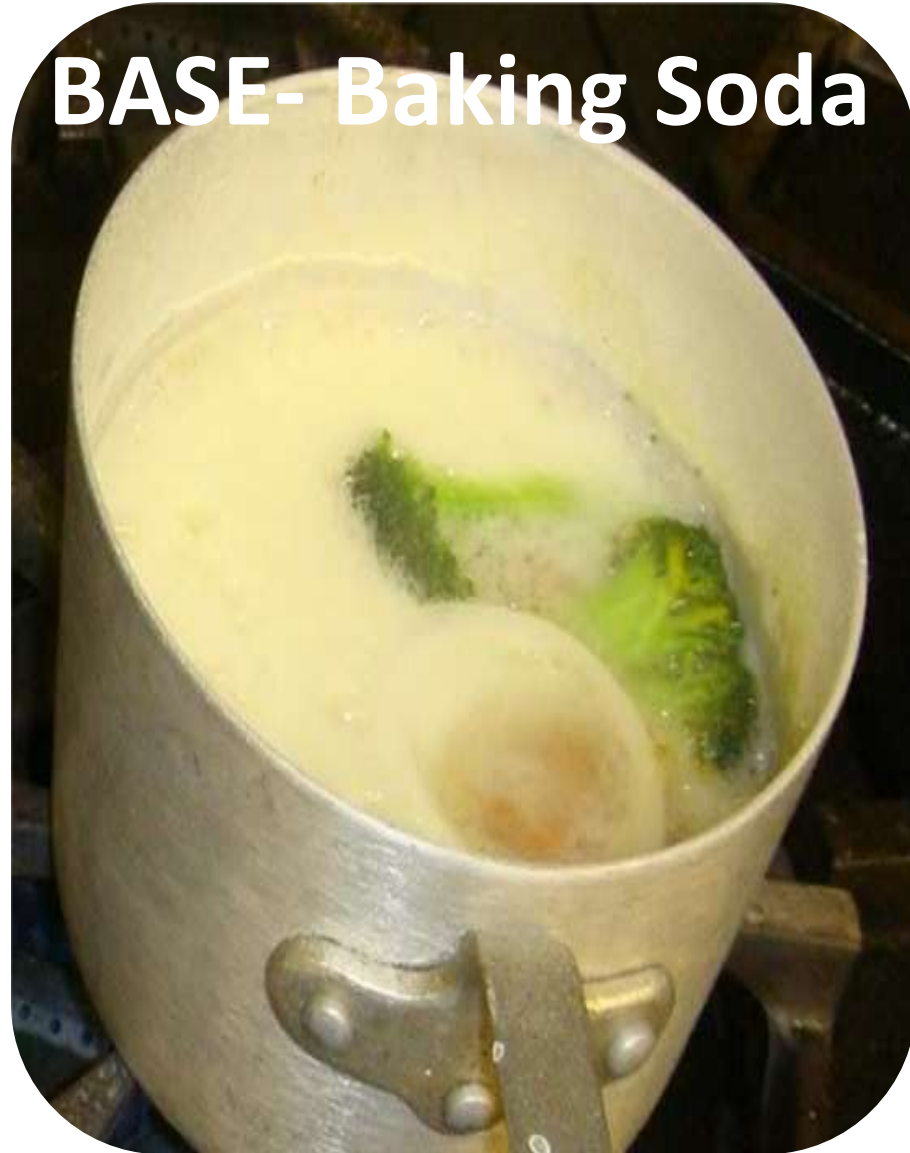
[Getting started... What to Expect in Lab II](#)

Lab II: Cooking with Acids & Bases

ACID - Vinegar



BASE - Baking Soda



Lab II: Example Vegetable Recipe Photograph



Red Cabbage Raw



Red Cabbage Cooked with Vinegar

Lab II: Cooking with Acids & Bases

