

Chapter 9: Fats & Oils



FoodMASTER

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





Food Explorations Lab I: Lipid Language

Lab I: Lipid Language



Teacher Demonstration

Lab I: Lipid Language (Teacher Demonstration)



Heat cold butter and cold margarine on medium heat until completely melted.

Lab I: Lipid Language (Teacher Demonstration)



Measure the temperature of each melted fat type.

Lab I: Lipid Language



Getting started... What to Expect in Lab I

Lab I: Lipid Language



Place each melted fat filled cup in a separate bowl and surround with a lot of ice.

Lab I: Lipid Language



Fats after being in ice for 10 minutes.



Food Explorations Lab II: Examining Emulsions

Lab I: Lipid Language



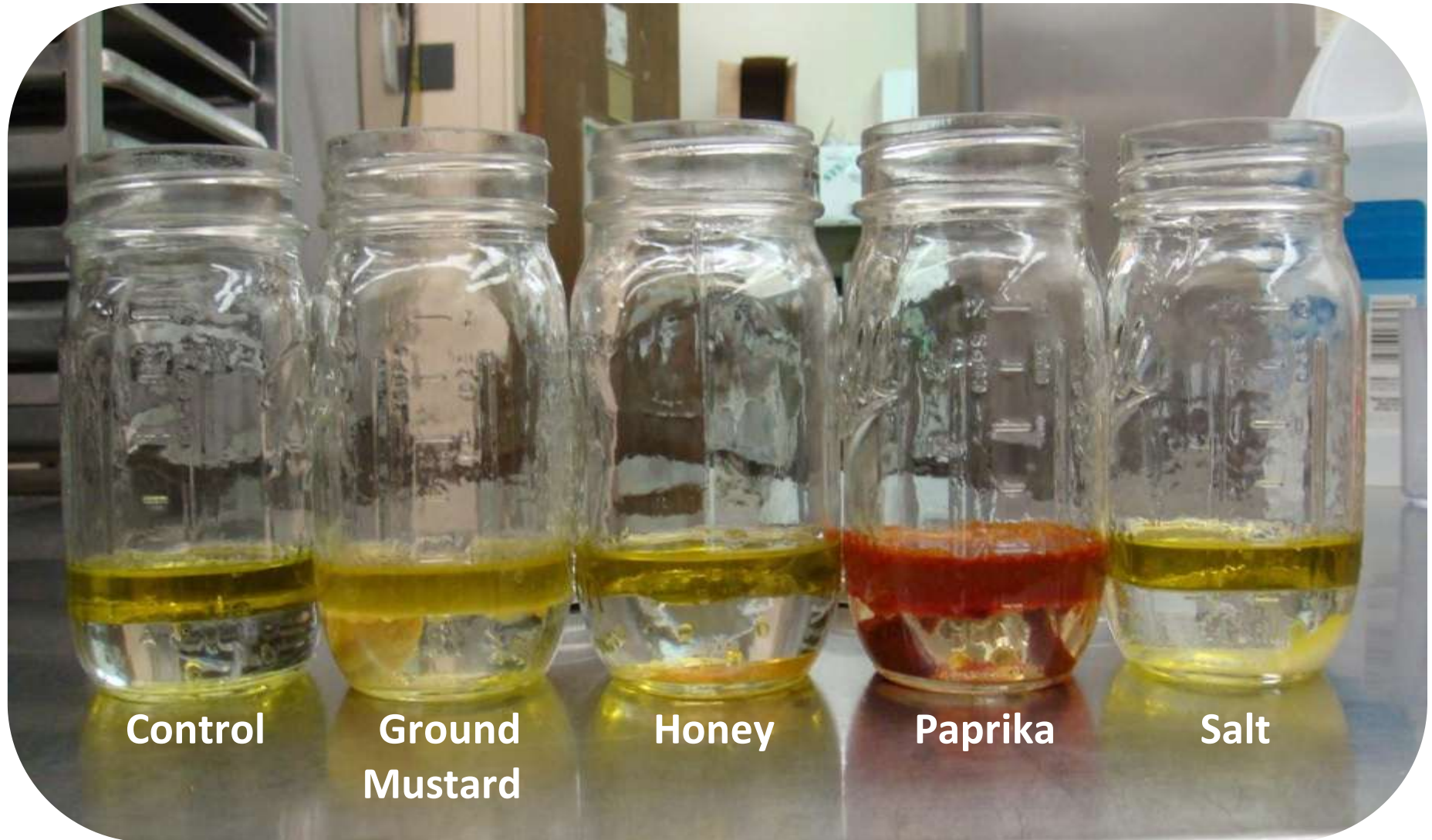
Getting started... What to Expect in Lab II

Lab II: Examining Emulsions



Prepare your Mason jars by adding $\frac{1}{8}$ cup of vinegar and $\frac{1}{8}$ cup of olive oil to each jar.

Lab II: Examining Emulsions



Control

Ground
Mustard

Honey

Paprika

Salt

Add 1 teaspoon of each substance to their labeled jars.

Lab II: Examining Emulsions



Shake each jar vigorously for about 30 seconds.