

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

Teacher Demonstration



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

Teacher Demonstration



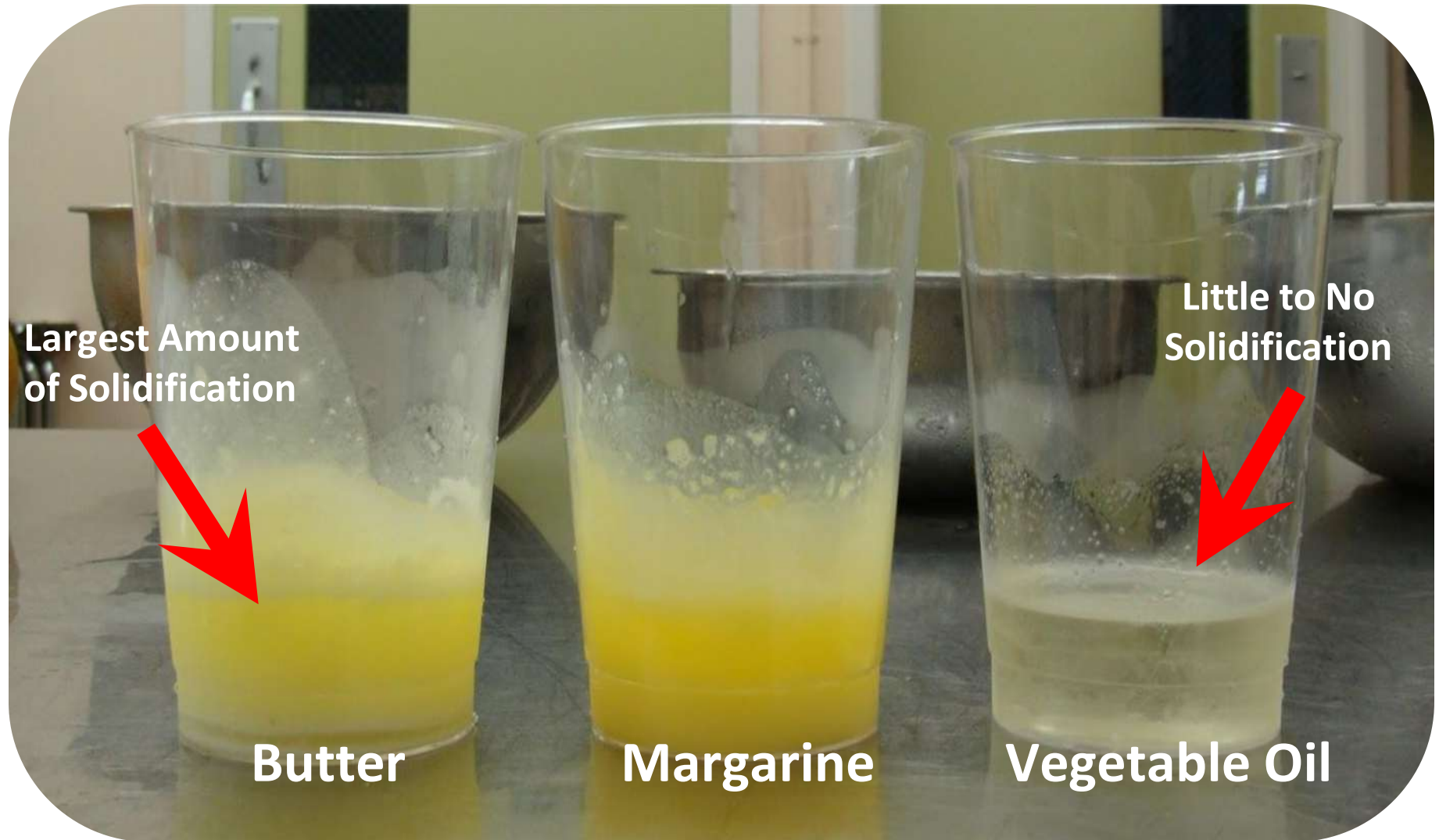
Measure the temperature of each melted fat type.

Student Lab Investigations



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

Student Lab Investigations



Fats after being in ice for 10 minutes.



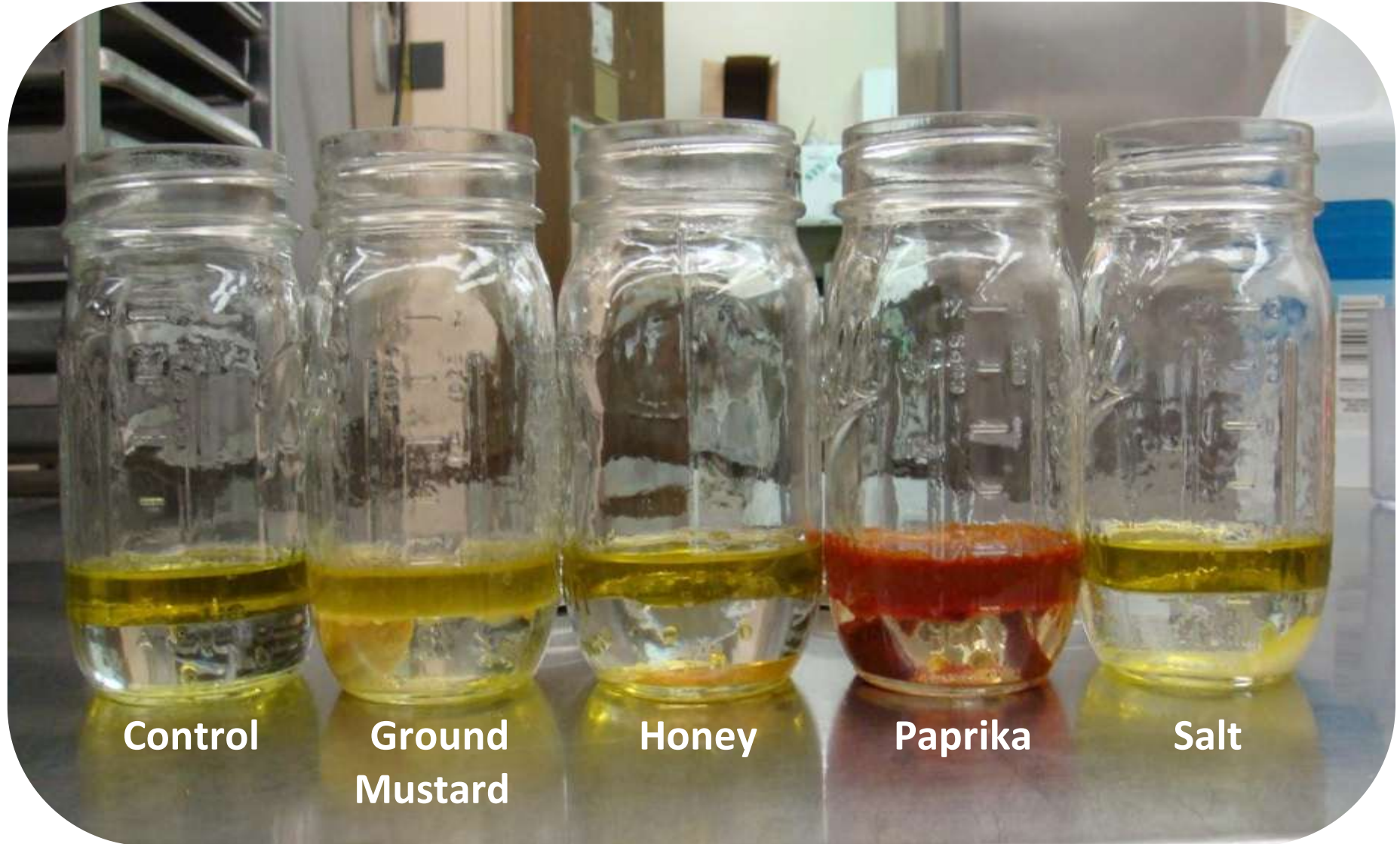
Food Explorations Lab II: Examining Emulsions

Student Lab Investigations



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

Student Lab Investigations



Control

Ground
Mustard

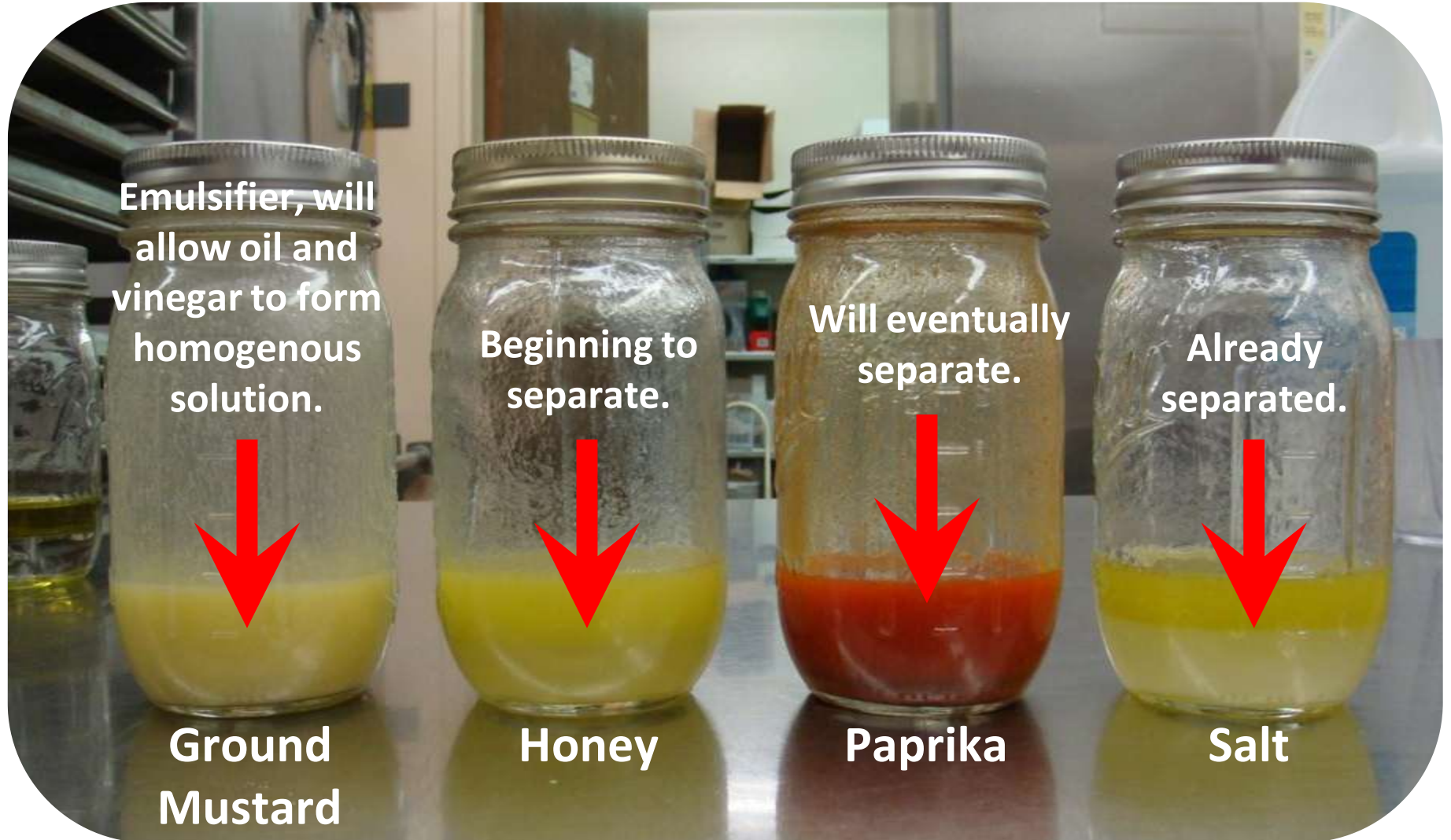
Honey

Paprika

Salt

Add 1 teaspoon of each substance to their labeled jars.

Student Lab Investigations



Shake each jar vigorously for about 30 seconds.