

Cooking and (physical and chemical) changes

with Chef Gracie

Shoutout to previous aux
Olivia for the inspiration!

Let's
Review!

Physical and Chemical Reactions



Signs of a Chemical Change

- Changes color
- Produces an odor
- Absorbs or releases heat
- Releases bubbles or gas
- Produces light or sound



Signs of a Physical Change

- A change in the matter's form, not identity
- Reversible!



Changes in cooking

- Watch the movie clips!
- Talk with a partner: what physical and chemical changes do you see?



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Now create your own recipe with a chemical change!

- In groups of 3-4, create 2 recipes, one with a physical change and one with a chemical change.
- Write all the ingredients and steps
- Explain every physical/chemical change that occurs!

Example:

Hawaiian Pizza (the best pizza)

Ingredients: pizza dough, tomato sauce, mozzarella cheese, ham, and pineapple.

1. Roll pizza dough into a flat circle
2. Spread tomato sauce onto dough
3. Place mozzarella cheese on dough
4. Add ham and pineapple on top
5. Bake the pizza in the oven
6. Slice and enjoy

Step 5 is a chemical change, as the pizza is getting baked.

Step 6 is a physical change, because the pizza is cut, but its chemical makeup didn't change.

Think and Share:

What Spanish food
doesn't need a
chemical reaction to
make?