

KITCHEN CHEMISTRY TEST GRADE

(due _____)

Purpose: Chemistry is everywhere. Your kitchen is a chemistry lab. Students must follow precise recipe directions to accurately measure, mix, and **BAKE A BREAD or CAKE** chemical compound.

Directions: From scratch; no mixes; no refrigerated dough, no breadmaker machine.

BAKE a cake, cupcakes, muffins, sweet bread, quick bread, yeast bread, rolls, biscuits, cornbread, or corn muffins. Your recipe **must contain** some type of **flour or meal and a leavening agent to make it rise (such as baking powder, soda, or yeast)**.

(CAUTION: Pizza, cookies, candy, pies, cobbler, brownies, pudding, pancakes, waffles, donuts, cheesecake, fritters are **not acceptable for this assignment. IF IN DOUBT, ASK ME)**.

On the back of this sheet, the student must hand-write the recipe completely.

A parent scores your product and signs. You're not required to bring your product to school.

Follow the recipe **PRECISELY**.

Hints:

Prepare pans as directed.

Properly place oven racks.

Preheat oven to correct temp.

Have all ingredients at room temp. (to improve solubility)

Accurately measure ingredients.

Mix according to instructions.

Test for doneness.

Cool as directed.

You have been given an extended period of time to complete this assignment for two reasons:

1. so you have time to plan with your parents
2. if you do not like your results the first time, you can repeat your experiment.

Parents are encouraged to monitor. However, this project is the student's responsibility.

Explore what's really going on when you bake yeast bread at
<http://www.exploratorium.edu/cooking/bread/index.html>

KITCHEN CHEMISTRY SCORECARD

(If using frosting, get your project scored BEFORE you cover it.)

Name _____

Period _____

possible points your score

1. Shape - slightly rounded top	15	_____
2. Crust - golden brown, thin crust	10	_____
3. Volume - light weight in proportion to size	15	_____
4. Texture - tender, slightly moist	15	_____
5. Color - even color, no spots	15	_____
6. Flavor - pleasing; well-blended	15	_____
7. Lab Maintenance - complete cleanup	20	_____
TOTAL SCORE	100	_____

Parent signature:_____

The following information must be handwritten by the student. Attach extra sheet if needed.

Name of recipe:_____

List amount of each ingredient:

Complete cooking instructions:

What would you do differently next time?