

SCIENCE IN THE KITCHEN

seasoning



DG 雙語教學團隊

•Q:What is science?

科學. 自然.

•Q:What is kitchen?

廚房.

•Q:What is science in the kitchen?

廚房裡的科學



• Q: What is “seasoning” ?



Students say :

sugar(糖)

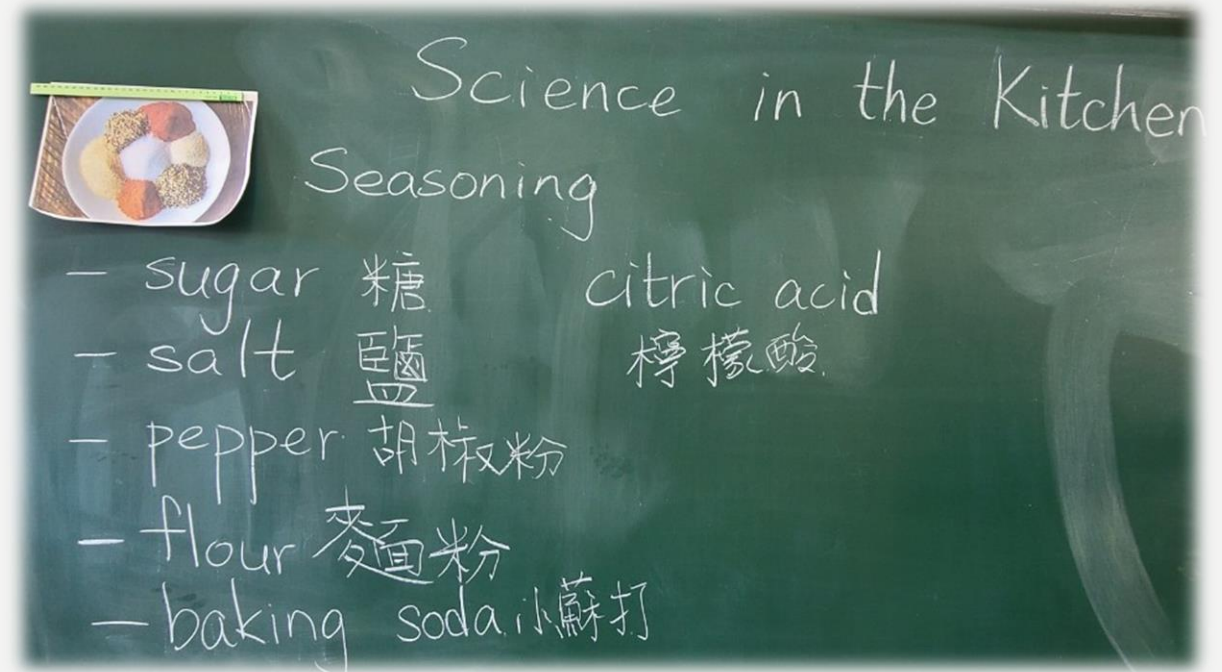
salt(鹽)

pepper(胡椒)

flour(麵粉)

baking soda(小蘇打粉)

citric acid(檸檬酸)





提出
問題

- Q: How can you know what seasoning it is ?

look

smell

touch

Don't eat.



•Q : What seasoning is it?

發下未知調味粉



•Q : What seasoning is it?

學生開始觀察



smell

touch



•Q : What seasoning is it ?

教師聚焦觀察



smell

touch



Put your hands behind your back.

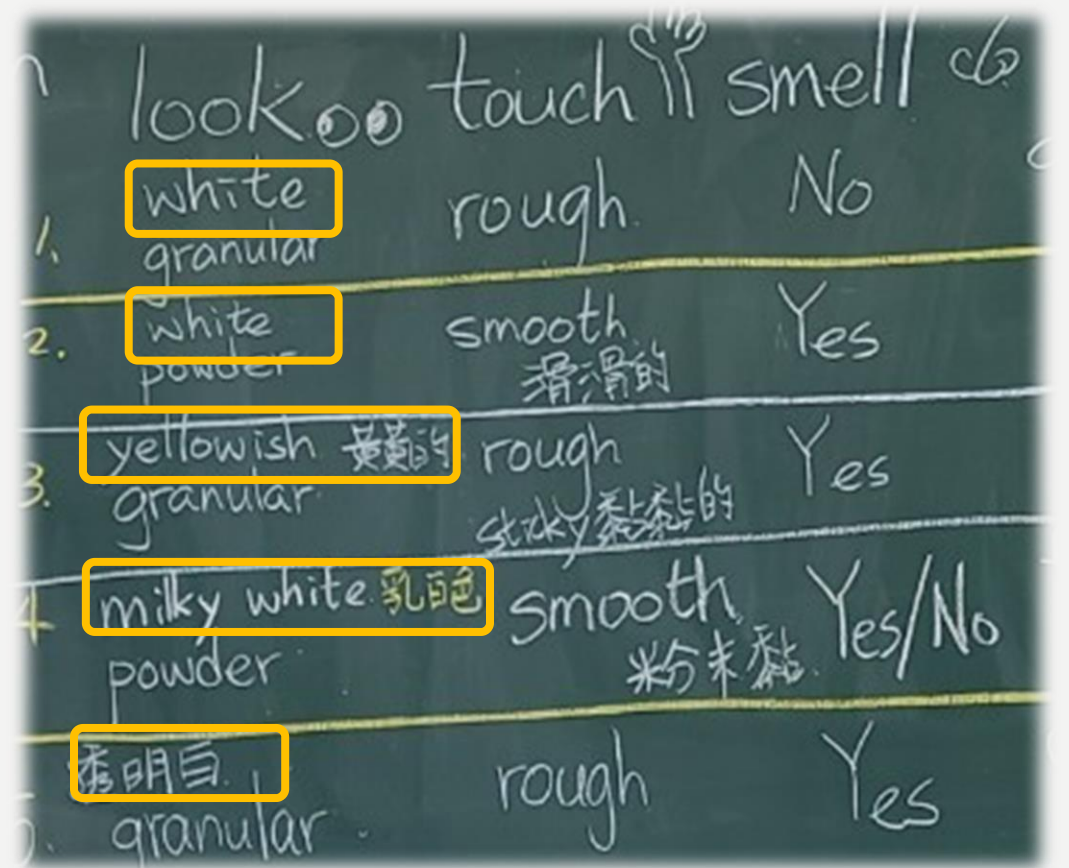
And guess what seasoning it is.



Look

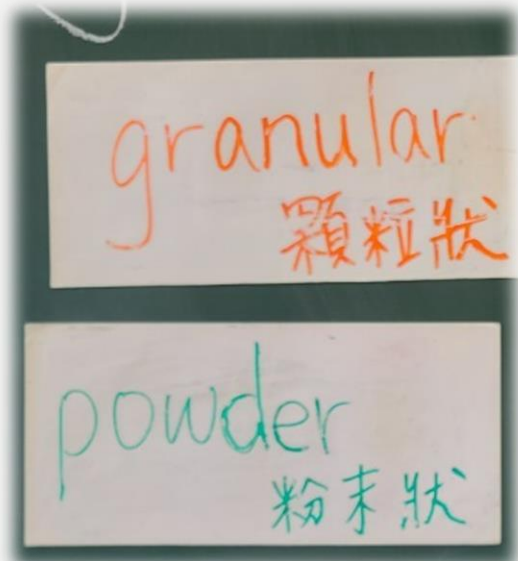
- What **color** is it?

1. white
2. white
3. Yellowish 黄白色
4. Milky white 乳白色
5. 透明白



Look

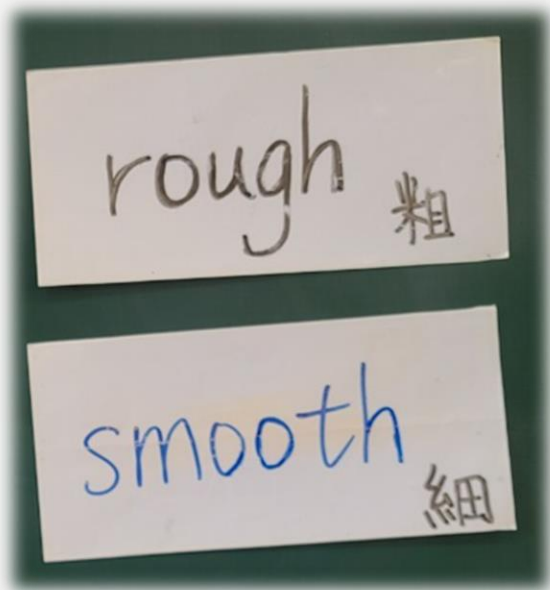
- Can you tell me it's **powder** or **granular**?



	look	touch	smell
1.	white granular	rough	No
2.	white powder	smooth 滑滑的	Yes
3.	yellowish granular	rough sticky 黏黏的	Yes
4.	milky white powder	smooth 粉末黏	Yes/No
5.	透明白 granular	rough	Yes

Touch

- Can you tell me it's **rough** or **smooth**?



look	touch	smell
1. white granular	rough	No
2. white powder	smooth 滑滑的	Yes
3. yellowish granular 黃黃的	rough sticky 黏黏的	Yes
4. milky white powder 乳白	smooth 粉粉黏	Yes/No
5. transparent granular 透明白	rough	Yes

Smell

- Can you smell it?

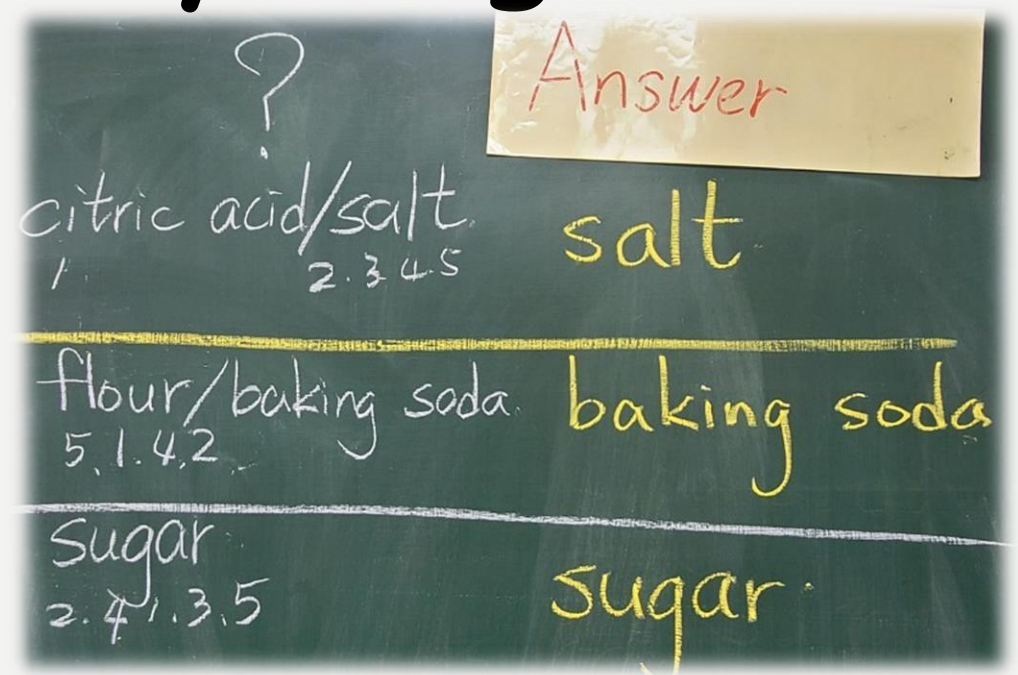
	look	touch	smell
1.	white granular	rough	No
2.	white powder	smooth 滑滑的	Yes
3.	yellowish granular 黃黃的	rough sticky 黏黏的	Yes
4.	milky white powder 乳白色	smooth 粉未粘	Yes/No
5.	transparent granular 透明白	rough	Yes

Guess

- 綜合以上的觀察，進行推測。
- Group one. What's your guess?
-各組完成...

Answer

- 教師公布答案...



Finish the worksheet.

	look	touch	smell	?	Answer
1.	white granular	rough	No	citric acid/salt 1. 2 3 4 5	salt
2.	white powder	smooth 滑滑的	Yes	flour/baking soda 5. 1. 4. 2.	baking soda
3.	yellowish granular 黃的	rough 黏黏的	Yes	sugar 2. 7. 3. 5	sugar
4.	milky white powder 乳白色	smooth 粉未黏	Yes/No	flour 1. 2. 3. 4. 5.	flour
5.	transparent granular 透明	rough	Yes	citric acid 5. 1. 2. 3. 4.	citric acid

Hand it over to the teacher.

Today No. 4 wipe the table.

Put in your cahir.

Science in the Kitchen - Seasonings

班級: 303 組別: 2

分辨方法	look	touch	smell	猜測	答案
材料編號	look	touch	smell	guess	answer
1	<input type="checkbox"/> 白色 (white) <input checked="" type="checkbox"/> 顆粒狀 <input type="checkbox"/> 粉末狀	<input checked="" type="checkbox"/> 粗粗的 <input type="checkbox"/> 細細的 其他: _____	有無氣味? 沒有氣味	鹽 (salt)	鹽 (salt)
2	<input type="checkbox"/> 白色 (white) <input type="checkbox"/> 顆粒狀 <input checked="" type="checkbox"/> 粉末狀	<input type="checkbox"/> 粗粗的 <input checked="" type="checkbox"/> 細細的 其他: _____	有無氣味? 有氣味	麵粉 (flour)	小蘇打粉 (baking soda)
3	<input type="checkbox"/> 黃色 (yellow) <input checked="" type="checkbox"/> 顆粒狀 <input type="checkbox"/> 粉末狀	<input checked="" type="checkbox"/> 粗粗的 <input type="checkbox"/> 細細的 其他: _____	有無氣味? 有氣味	糖 (sugar)	糖 (sugar)
4	<input type="checkbox"/> 乳白色 (white) <input type="checkbox"/> 顆粒狀 <input checked="" type="checkbox"/> 粉末狀	<input type="checkbox"/> 粗粗的 <input checked="" type="checkbox"/> 細細的 其他: _____	有無氣味? 有氣味	麵粉 (flour)	麵粉 (flour)
5	<input checked="" type="checkbox"/> 白色 <input type="checkbox"/> 顆粒狀 <input type="checkbox"/> 粉末狀	<input checked="" type="checkbox"/> 粗粗的 <input type="checkbox"/> 細細的 其他: _____	有無氣味? 有氣味	檸檬酸 (citric acid)	檸檬酸 (citric acid)

教學時間：**40**分