

Chocolate Popcorn

Teacher Oscar

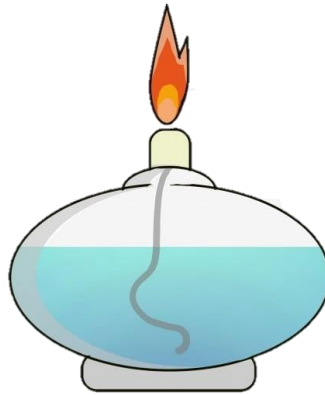
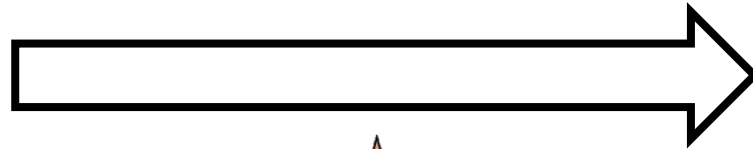
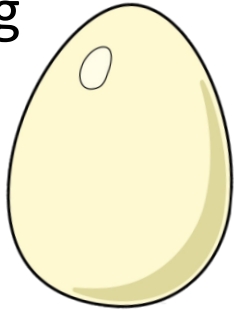
After heating the food, what changes will happen?

ex.color, shape, and hardness.

Butter



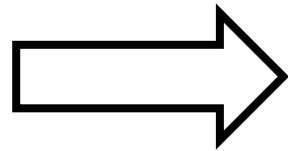
Egg



heating



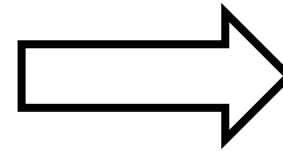
Reversible



heating



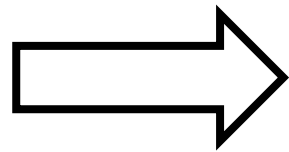
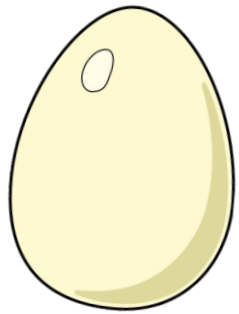
Irreversible



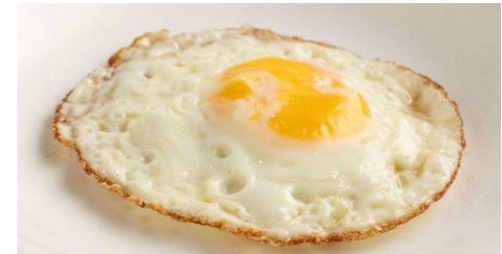
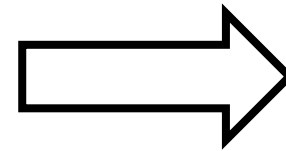
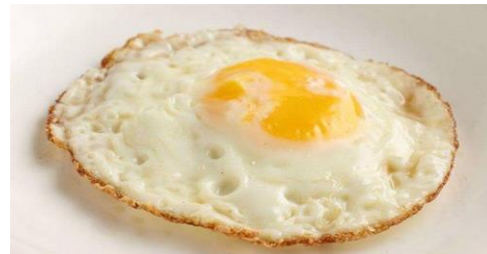
cool down

Reversible

Irreversible



heating



cool down

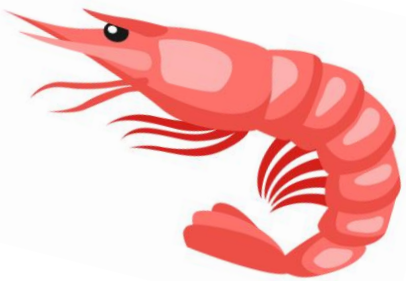
Match the food to the right place.

Reversible

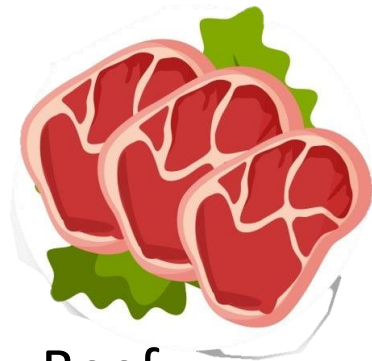
Some things can be changed back.

Irreversible

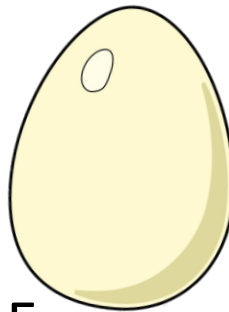
Some things can't be changed back.



Shrimp



Beef



Egg



Ice



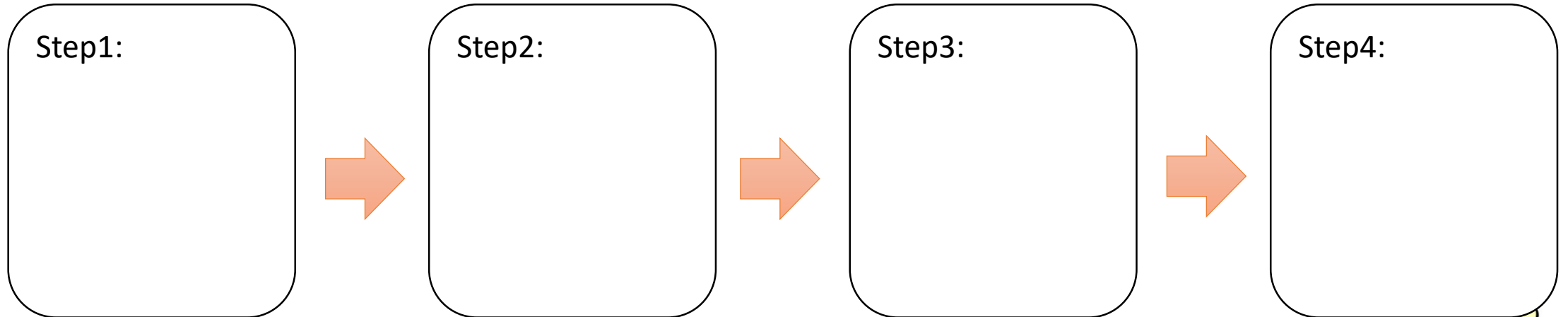
Butter

How to Make Chocolate Popcorn ?

How to Make Popcorn ?

https://youtu.be/_CM2CDZtjQ4?t=10

Please write down the steps.



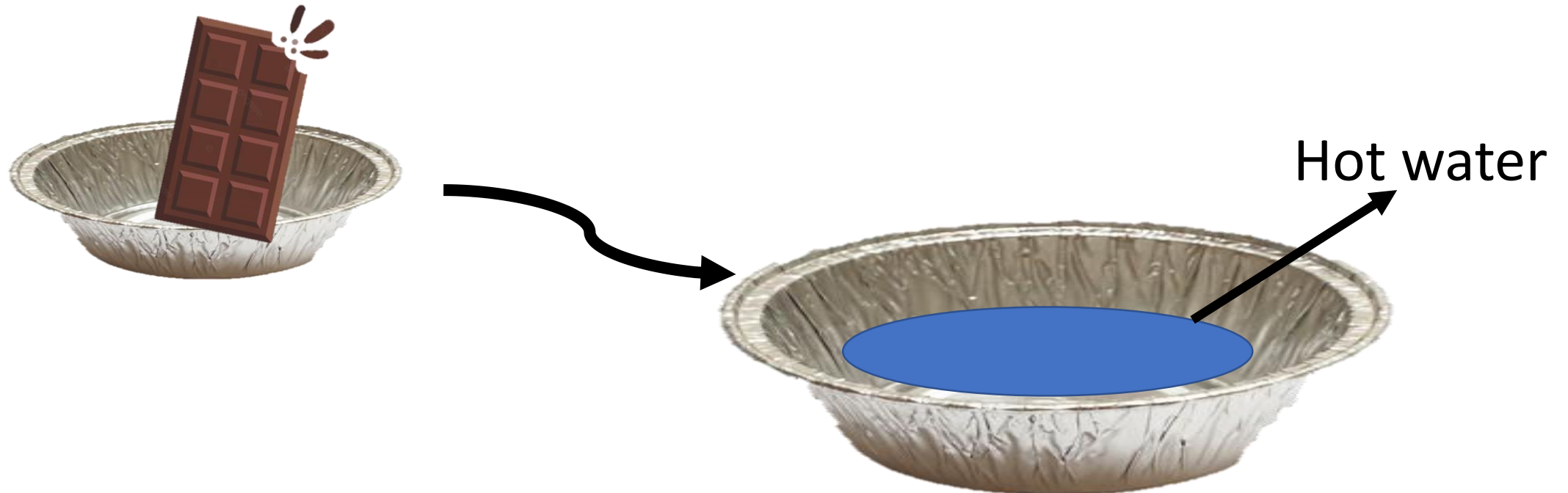
- ✓ What are important things we have to remember when we use alcohol lamp?



How to Make Chocolate into Sauce?

<https://www.youtube.com/watch?v=ZGniQF2uCol>

Put the chocolate in hot water bath.



Let's start experiment!

Does it work?

If Yes

How did you do it?

If No

**How can you
improve it?**

See you next time~