

STUDENT EDITION

Recap

You will be going to the State Fair of Texas to discover how chemical and physical changes equal deliciousness, by finding Fair food and identifying what type of changes it's gone through...before it GETS IN YOUR BELLY!

Recall from your discussions in class:

- ★ In a **chemical change**, change can't be reversed without another chemical process. **Physical changes** can be reversed.
- ★ Can you think of some examples of chemical changes vs. physical changes?



Plan Your Route

- ★ Food vendors are located throughout the Fair
- ★ In addition, you will find the Food Court in the Tower Building (the tall building with the giant golden eagle on the top, near Big Tex)
- ★ If you pass the Woofus on your Quest, do not feed him. He's on a diet.



Optional Materials to Bring

- ★ Writing utensil and something to write on
- OR
- ★ A way to digitally take notes

While You're There

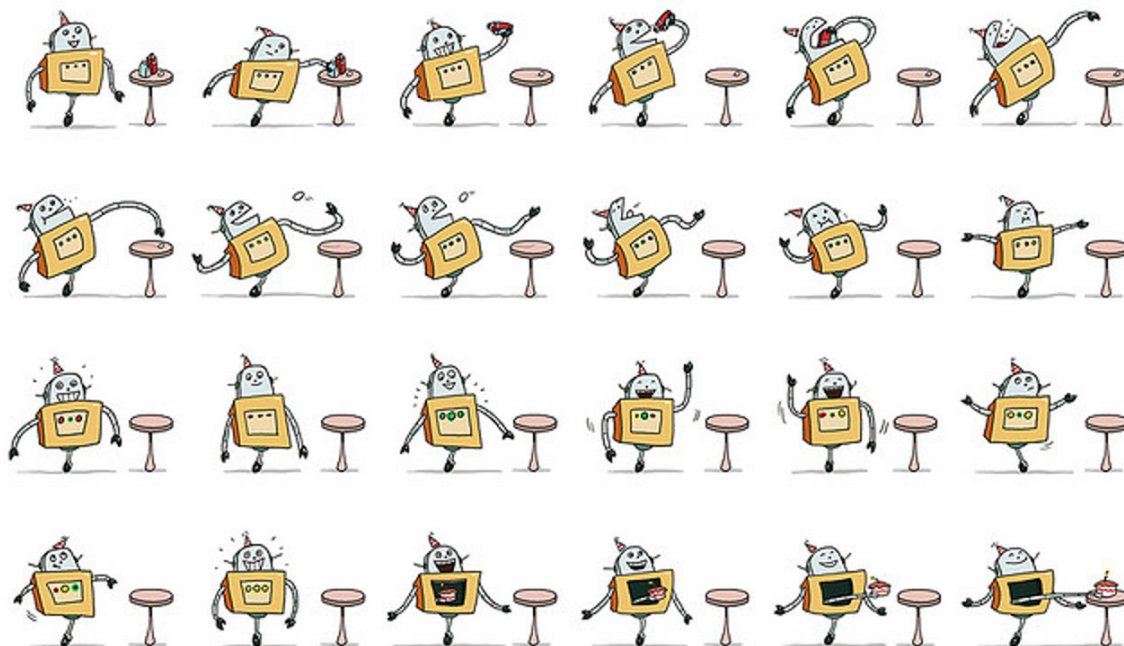
You will use information you gather at the State Fair to help you with THREE project goals:

1. Ultimately create your own food, inspired by the Fair foods you observe today, that undergoes physical or chemical changes.
2. Design an artistic and creative flipbook that illustrates your cooking process.
3. Create a menu that classifies the Fair food you observe today.



The objective of your visit is to identify what changes matter undergoes while food is prepared at the Fair, and record that so you can refer to it during your projects back at school. Also note how vendors keep themselves safe during the physical and chemical change process.

- ★**TASTY CHANGES:** Find a few food and drink vendors serving your favorites.
 - o Observe the preparation/cooking process to see what the vendor starts with, how they prepare their product, and what the end product looks like.
 - o Note whether heat or cold was applied during the preparation process and if you think it's a chemical or physical change.
 - o If possible, interview the vendor to identify what temperature their product is when it's complete and what temperature change their product has to undergo to transform into tasty perfection!
 - o Note if the vendor has safety gear they must use in preparing their products.



Source: <http://www.webart.ovh/img/flipbook2.jpg>



Back at School

When you return to class following your State Fair visit, you will work on your three projects. See your teachers for more information.