Fried Stuff
The Science Behind the Batter

Recap
★ Recall the in-class experiment you did with water, heat, and ice.
★ How did the water change? Why?
★ Keep your task for today in mind:
★ To discover how deep-frying fair foods actually changes the properties of the matter being fried.

Plan Your Route.
★ Begin at the Texas Star and make your way toward the food booths that serve deep-fried sweet tea, deep-fried milk and cookies on a stick, or other deep fried treats.
★ Then, use the map to find winners of the Big Tex Choice Awards.

Optional Materials to Bring
★ Smart Phone or Tablet
★ Pencil & Notepad
★ Sketchbook

While You’re There
You will use information you gather at the State Fair to help you with three project goals:
1. Estimate the number of servings sold of each food you saw at the Fair.
2. Invent your own State Fair food
3. Create a triptych of the 3 states of matter of the fair food, as it is being prepared.

You’ll work on these projects back at school; for now, the objective of your visit is to discover how deep-frying fair foods actually changes the properties of the matter being fried.
When you return to class following your State Fair visit, you will complete your projects! See your teachers for more information.

LIQUID TO DELICIOUS SOLID
Observe the cooks as they create tasty treats for fairgoers.
• Vendors use liquids such as coke, milk, and sweet tea as well as the batter itself! Write down the liquids used in the fried food you are observing.
• Take pictures or write observations in your notebook:
  ♦ What was the original state of the matter?
  ♦ Was heat or cold applied?
  ♦ How did this change the state of matter?
  ♦ What safety gear does the cook use to keep from getting burned?
  ♦ Be sure to make sketches of the foods before, during, and after being cooked, to help you with the Arts Connection!

BIG TEX CHOICE WINNERS
★ Interview food vendor finalists in the Big Tex Choice Awards.
• How would you describe the award-winning food?
• Is it a heterogeneous or homogeneous mixture?
• How do the vendors determine the amount of food to prepare each day?
• How much of the food is sold each day?
• Do they prepare the same number of servings every day?

Back at School