

Kitchen Chemistry: Concentrating on Smells
Author(s): Terry Bates - Department of Food Science
Date Created: June 2020
Subject: Chemistry
Grade Level: 3-9
Standards: (Next Generation Science Standards: www.nextgenscience.org) 5-PS1-1 Develop a model to describe that matter is made of particles too small to be seen.
Schedule: 45 minutes
CCMR Lending Library Connected Activities:

<u>Objectives:</u> - Students will learn about what affects the concentration of a solution by detecting the amount of vanilla dissolved in water.	<u>Vocabulary:</u> Solution Solvent Solute Dissolve Concentration
<u>Students Will:</u> - Understand what the different parts of a solution are and how the amount of solute to solvent affects concentration. - Make different concentrated solutions using vanilla flavoring - Use their smell to detect which solution is the most concentrated.	<u>Materials:</u> - Vanilla flavoring - Measuring cup - 4 Glass or clear plastic cups - 1 Tablespoon - Paper towels - Water
Safety	There are no safety concerns for this activity



Text is available under the [Creative Commons Attribution-NonCommercial 4.0 International \(CC BY-NC 4.0\)](https://creativecommons.org/licenses/by-nc/4.0/) license.

Science Content for the Teacher:

Classroom Procedure:

Assessment:

How will you measure if the students have met your learning objectives?

Resources:



Text is available under the Creative Commons Attribution-NonCommercial 4.0 International (CC BY-NC 4.0) license.