

CONCEPTUAL CHEMISTRY

Grade Level: 9-12

Credit: 0.5

Prerequisites: None

In this course, cooking is used to study introductory chemistry concepts. Topics include atoms, molecules, the periodic table, chemical reactions, balancing simple chemical equations, acids and bases, types of mixtures, and freezing points. The concepts are also applied in a final research project. Online research is a regular part of this course.

Conceptual Chemistry

Teacher Message

Lesson 1: Toasting Bread

Lesson 2: Cut Apples

Lesson 3: Apple Salad with Pecans and Raisins

Lesson 4: Suspensions and Colloids

Lesson 5: Whipped Cream

Lesson 6: Ice Cream

Lesson 7: Baking Bread

Lesson 8: Irish Brown Bread (Soda Bread)

Lesson 9: Pancakes

Lesson 10: Mean Chocolate Chip Cookie

Lesson 11: Skillet Potatoes



Lesson 12: Pan-Fried Protein

Lesson 13: Project

