

Core Skills Analysis

Science

- The student learned about the states of matter as they observed the physical changes the ingredients underwent during the process of making hokey pokey.
- Through this activity, the student gained insights into chemical reactions, specifically how heat can cause a reaction between the sugar and baking soda to form the candy.
- The concept of heat transfer was also evident in this activity, as the student experienced firsthand how heat from the stove was transferred to the ingredients in the saucepan.
- The student may have also explored the role of timing and precision in science, as the success of the hokey pokey hinges on careful attention to the cooking process and temperature.

Tips

Engage students in further investigations by experimenting with different ratios of ingredients to observe variations in the final product. Encourage them to research the science behind candy-making processes to deepen their understanding of the chemical reactions involved. Additionally, linking the activity to real-world applications such as discussing how temperature control is crucial in industrial candy manufacturing can spark curiosity and enhance their scientific knowledge.

Book Recommendations

- [Candy Experiments](#) by Lorelee Leavitt: This book provides fun and educational experiments using candy, perfect for students interested in hands-on science activities.
- [The Science Chef: 100 Fun Food Experiments and Recipes for Kids](#) by Joan D'Amico and Karen Eich Drummond: A collection of food-related experiments and recipes that can engage young learners in the scientific principles of cooking.
- [The Sweet Story of Hot Chocolate!](#) by Stephen Krensky: A delightful storybook that weaves together history, culture, and some science related to the beloved treat of hot chocolate.