

Test Kitchen: Popcorn Science I



Educator's Guide

Discovery Area for Grades 1 – 3

Group size: 15 – 30 students
Adult chaperones required based on group size.
1 hour

What can you learn from popcorn?

Why does popcorn pop? This tasty snack is a springboard for thinking about physical science and helps meet the interests, knowledge, understanding, abilities and experiences of students by thinking scientifically about a familiar treat.

In the Test Kitchen you can:

- Compare and contrast types of corn.
- Examine what happens when corn pops and when some kernels do not pop.
- Observe the changes in volume as popcorn pops.
- Participate in a real lab experience.

Educator's Workshop box

Pre/Post-Visit Activities:

- Describe the different methods people use to pop corn. What is the same about the way they pop the corn?
- Research popcorn on the internet. How long has popcorn been used as a food? How is it different from regular corn?
- Talk about why some popcorn kernels pop and some do not in the same batch.
- What do you need to do to keep safe in a kitchen? List some things that might be dangerous in a kitchen and how you protect yourself when you are cooking.

National Science and Math Standards

Science Inquiry:

Abilities necessary to do and understanding about inquiry

Physical Science:

Properties and changes of properties in matter

History and Nature of Science:

Nature of science and scientific knowledge

Create and use mathematical representations to:

Organize, record and communicate ideas

Define problems

Model and interpret physical, social and mathematical phenomena

Reading concepts and skills Includes: inquiring, describing, classifying, identifying, vocabulary development, creative writing, and activity parallels

Students will also meet many required curriculum standards during their Science City visit. Visit the Curriculum Guides at

www.unionstation.org/edinfo.html



For questions about field trips or
Science City Discovery Area programs
Call 816-460-2020