Unit at a glance — *Spot the difference*

Phase	Lesson	At a glance
ENGAGE	**Lesson 1** Change mystery	To capture students' interest and find out what they think they know about how everyday materials can be physically changed in a variety of ways To elicit students' questions about how foods change
EXPLORE	**Lesson 2** Spaghetti scientists ***Session 1*** Spaghetti fun ***Session 2*** Spaghetti towers	To provide students with hands-on, shared experiences of changes to the properties of spaghetti through cooking
	Lesson 3 Hot and cold	To provide students with hands-on, shared experiences of observable changes when foods are heated and cooled
EXPLAIN	**Lesson 4** Looking for change	To support students to represent and explain their understanding of how heating and cooling affect everyday materials, and to introduce current scientific views about how the properties of foods change when they are cooked
ELABORATE	**Lesson 5** Melting moments	To support students to plan and conduct an investigation of which type of chocolate bud melts the fastest
EVALUATE	**Lesson 6** Change champions	To provide opportunities for students to represent what they know about how everyday materials can be physically changed in a variety of ways, and to reflect on their learning during the unit

A unit overview can be found in Appendix 6, page 57