

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 the properties of foods and the changes to their properties during heating and cooling. To elicit students' questions about changing foods.
EXPLORE	Lesson 2 Spaghetti scientists Session 1 Spaghetti fun Session 2 Spaghetti towers	To provide hands-on, shared experiences of changes to the properties of spaghetti through cooking.
	Lesson 3 Hot and cold	To provide hands-on, shared experiences of observable changes when foods are heated and cooled.
EXPLAIN	Lesson 4 Looking for a change	To support students to represent their understanding of changes to foods and their properties. To introduce current scientific views about changes to foods and their properties.
ELABORATE	Lesson 5 Melting moments	To support students to investigate which type of chocolate bud melts the fastest.
EVALUATE	Lesson 6 Change champions	To provide opportunities for students to represent what they know about changes to the properties of food due to heating and cooling.

A unit overview can be found in Appendix 6, page 46.