Food Prep Materials Challenge.

Think about these materials and suggest why they would not work for the purpose suggested. Can you think of two ideas of materials that would not work for a purpose?

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| Material | Use | Why won’t this work – use the definitions of properties from last week’s science to describe |
| Chocolate | Door handle |  |
| Glass | Teddy bear |  |
| Wood | Jumper |  |
| Paper | Boat |  |
| Ice | Bowl |  |
|  |  |  |
|  |  |  |

Think about the food preparation surfaces in your kitchen such as work surfaces and chopping boards. Why are they made from certain materials? Mind map all the reasons why these materials are used. Think carefully about the different food items that may be on the surface (hot/cold, wet/dry) and what you need to do to prepare the food (chopping, rolling out). What needs to happen once the food is prepared to ensure the surface is clean?

Think about the following materials, have a look at some.

Would they make good food preparation surfaces? Maybe you could test some out. For example would you make a sandwich on these surfaces? Think about all types of materials in these categories.

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| Material | Properties that help/do not help |
| Plastic  (bags/bottles) |  |
| Metal  (foil/iron/steel) |  |
| Wood  (pine/oak) |  |
| Stone  (chalk/granite) |  |
| Fabric  (cotton/wool) |  |
| Glass |  |
| Rubber |  |
| Cork |  |
| Vinyl |  |

Summarise which type of surface would make the best material to prepare food on, giving your reasons why.