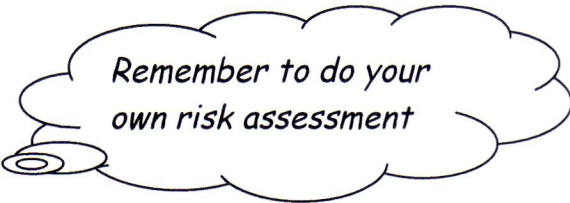


## Food for thought

### Teacher/Technician notes



*Remember to do your own risk assessment*

### Resources

Thermometer/data logger  
Head  
Stand and insert  
Comboplate®  
Copper calorimeter  
25ml measuring cylinder  
Microburner  
Mounted needle/metal forceps  
Access to balance  
Tin lid or small heat proof mats  
Laminated worksheets (1 per student)  
Goggles

Chemicals –  
Fuel for microburner, meths or ethanol (**Flammable**)

**Matches**

Food samples, e.g.  
Dried bread  
'Wotsits'  
Crisps  
Pasta  
Dried fruit (currants etc)  
Crispbread

The aim of this practical is to see that some foods have high energy content whilst others are difficult to burn.

### Objectives

Students work safely.

Students work independently.

Students work accurately and neatly.

Students understand that different foods provide different amount of energy.

Students have the opportunity to weigh, read a thermometer and possibly use data loggers.

### Other comments

Make sure students place some protection (e.g. tin lid or heat proof mat) under their food sample so as to prevent damage to the Comboplate®.

A caution should be given that the microburner is still lit as they heat their food sample and they must be careful not to get burnt by it at this stage.

Lab ventilation may be needed as smoke is caused which may upset asthmatics.

**Peanuts should not be used during this experiment.**

There is a possibility that groups of three or four could investigate a wider range of food samples – again, be aware of the development of smoke.