

5th Grade Super Salads!

Driving Question: How can we, as food scientists, create and develop a salad dressing that people would love, in order to persuade a top chef to serve their dressing in his or her restaurant?

Project Description: In the role of food scientists working for Good Food Production, Inc., students are introduced to the ideas that all matter is made of particles too small to see and that each different substance is made of particles (molecules) that are unique. Students continue their role as food scientists, by taking on the challenge of running their OWN food production companies, utilizing their new knowledge of the properties of substances and how they interact. Working in small groups of 3-4, students will take what they learned in our science unit to conduct their own investigations making salad dressings. Following the engineering design process, students experiment with a variety of ingredients to make, test, and TASTE mixtures that are appealing to customers. Incorporating elements of Bizworld, students form their own companies. They will have jobs, such as CEO, VP Marketing, and Food Scientist, and will work together to develop a salad dressing and persuade a top chef to use it in their restaurant.

Standards: Next Generation Science Standards Performance Expectations: 5-PS1-1; 5-PS1-2; 5-PS1-3; 5-PS1-4; 3-5-ETS1-2

Science and Engineering Practices: Practice 1; 2; 3; 4; 5; 6; 7; 8, Disciplinary Core Ideas: PS1.A; PS1.B; ETS1.B

Crosscutting Concepts: Scale, Proportion, and Quantity; Energy and Matter; Patterns; Structure and Function; Cause and Effect; Stability and Change, Common Core State Standards for English Language Arts Reading Informational Text: CCSS.ELA-LITERACY.RI.5.3; RI.5.4; RI.5.7; RI.5.9; RI.5.10, Writing: CCSS.ELA-LITERACY.W.5.2; W.5.8; W.5.9; W.5.10 Speaking and Listening: CCSS.ELA-LITERACY.SL.5.1; SL.5.2 Language: CCSS.ELA-LITERACY.L.5.6

Major Products/Making It Public

1. Student teams will develop and market a salad dressing, including a recipe, presentation, marketing materials and a commercial.
2. Student teams will present their recipe to taste testers twice. Once in a blind tasting that will allow them to receive feedback and modify their recipes accordingly, and a second time as part of presenting their final product to the chef.
3. Individual students will write a letter to a chef to persuade the chef to serve their dressing in his restaurant.

