

WeeMan Ocience Experiments where does sugar come from?

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Crystallized Sugar

ROCK CANDY - eat your experiment!



Who says science can't be sweet? Make homemade rock candy / sugar crystals with this simple chemistry experiment.

- 4 cups sugar
- Mason jars
- 1 cup of water
- String attached to straws
- Food coloring
- Edible glitter (optional)



Directions: To create your supersaturated liquid - heat to boiling four cups of sugar and one cup of water in a pot or pan and heat. Stir until the sugar is dissolved. Keep the temperature at approximately 210 degrees. Take the sugar off the heat. Pour this mixture into the mason jars. Add food coloring and maybe even some edible glitter to each jar. Keep the string in the jar and place the jars in a safe place - sugar crystals will begin to form. The kids really love when edible glitter is added in.









Sugar Snowflakes on Drawings

Materials:

- Plate
- Sugar
- Paper
- Food coloring
- School Glue



Directions:

- 1. Do any design or even a snowflake with glue
- 2. Add either plain sugar or sugar with food colorings lightly into the glue. Once dry, these look so cool and the students are pretty proud of them.









Coconut Sugar Scrub

Making soap is a super long. After you melt the fat and add Potash Solution that mixture has to be continuously stirred and heated to keep the fat melted. Once cooled, salt is added to separate the soap from any leftover water. Months are needed to allow the curing reaction to be completed. Save this for a high school chemistry lab and WHY NOT make a sugar scrub? A sugar scrub is a nice gift for Mother's Day as well.

Ingredients:

- 1 Cup of White Sugar
- 1/4 Cup Coconut Oil
- 2 TSP of Vanilla Extract
- 1 TSP of Coconut Extract

We used Coconut Sugar for our scrub







THE FASCINATING CREATION OF SUGAR:

Sugarcane is grown in tropical climates. Sugar is made in the leaves of the sugarcane plant through photosynthesis and stored as a sweet juice in sugarcane stalks. Sugarcane is cut down and harvested then sent to a factory.

At the factory, cane juice is extracted, purified, filtered and crystalized into golden, raw sugar. This raw sugar is then taking to a refinery to be made into the table sugar we know and love.

Let the students see all different types of sugars like: powdered, coconut, cane sugar, and even some of the sweeteners or liquid sucrose.

Do the stackable Density Colored Water with Sugar Experiment for some added fun in the classroom. Steve Spangler has an awesome video to go along with this. He does the following:

The first of the six glasses will be just colored water / no sugar. The second color receives one rounded teaspoon of sugar. Third color receives two rounded teaspoons of sugar. The fourth gets three teaspoons and so on to five teaspoons of sugar in the last glass. Stir the solution in each glass until the sugar is completely dissolved. NOTE: Using warm or room temperature water will speed up this process. Dip a clear plastic straw putting thumb over the opening as you dip into the cups. ~ Steven Spangler's Sick Science Sugar Rainbow