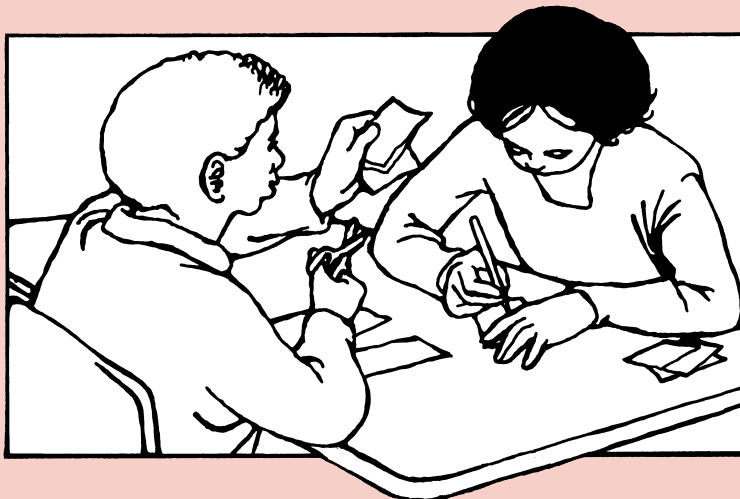
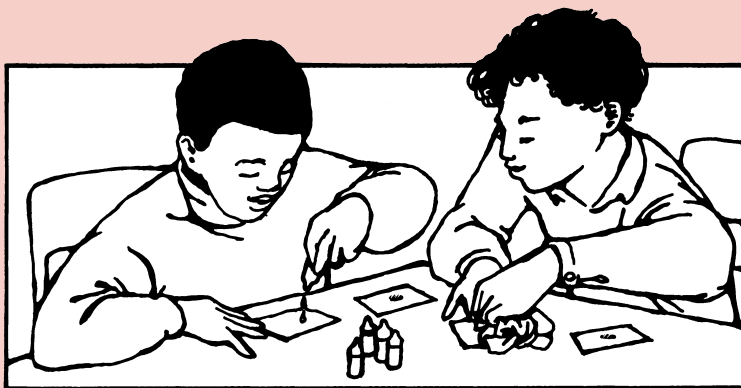


Student Instructions for Testing Liquids for Fats

1. Cut your brown paper lunch bag into 16 rectangles that are about 5 cm × 10 cm (2" × 4") each. Put ten of them back in your notebook to use in Lesson 10.



2. Number the rectangles from one to five to match the numbers and liquids on your liquids table for the fats test. The unnumbered one is the control.

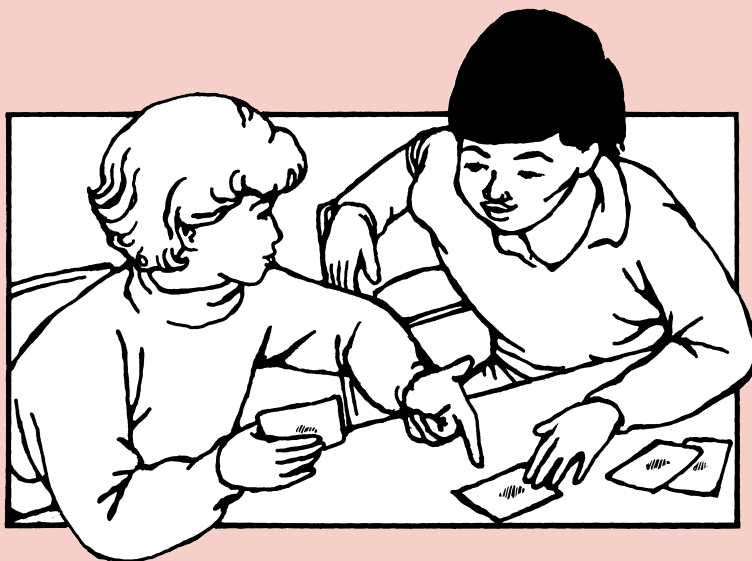


3. On the papers with the corresponding numbers, put two drops of each liquid: water, cornstarch, corn syrup, corn oil, and milk.

4. Use a paper towel to blot the extra liquid from the brown paper.

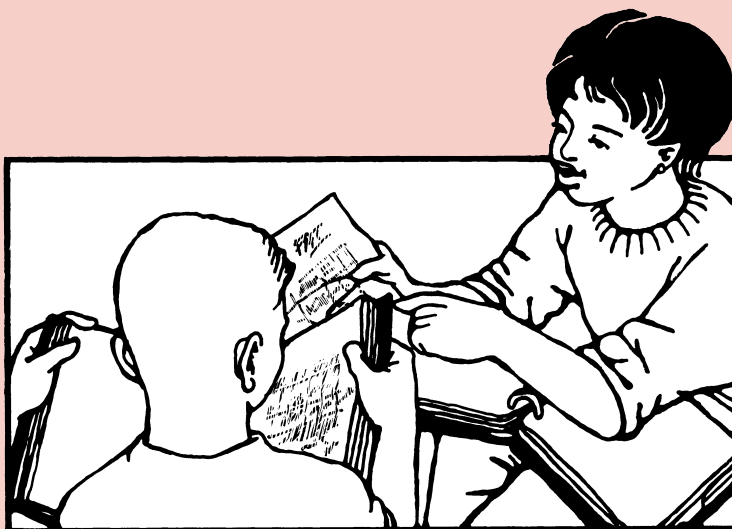
5. Let the papers dry for about ten minutes.

6. When ten minutes are up, observe the results for each liquid.



7. Discuss the results with your group and record them on your liquids table for the fats test. Be as descriptive as you can.

8. With your group, decide which liquid(s) tested positive (+) for fats and which tested negative (-). Save any brown test paper with a positive test result on it in your notebook. When you test the foods for fats, you will use the paper(s) and your liquids table for the fats test to compare results.



9. Now follow your cleanup instructions.