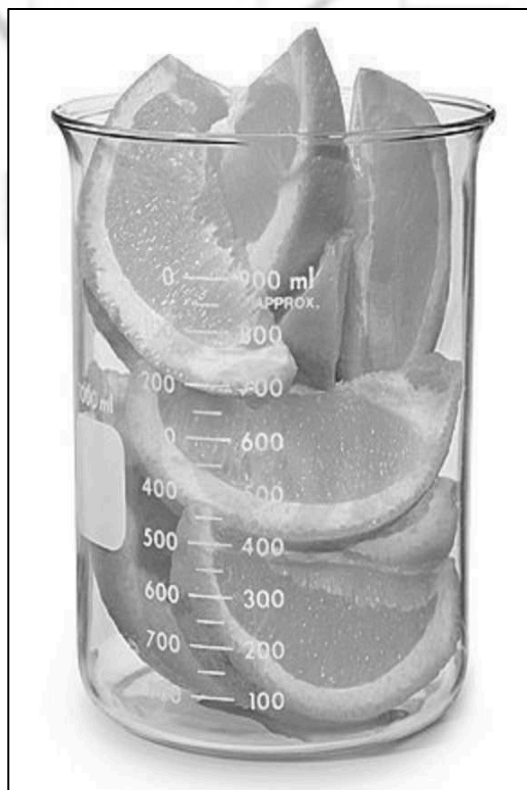


Chemistry

Theme: Culinary Reactions

**Contact:**

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Class Website:

<http://a3shiloh.weebly.com>

This website is the best way to stay updated on what is happening in the class. We will post all handouts and homework assignments as well as keep an up to date calendar available.

Class Description:

This term we will be studying chemistry through the view of food. Some of these “culinary reactions” will include making ginger ale and S’mores!

Materials:

A composition book to be used in chemistry class only.

Grading:

- Notes - 5%
- Homework - 15%
- Labs - 15%
- Quizzes - 10%
- Content Midterm - 10%
- Confluence - 20%
- Sky Camp - 5%
- J-Term - 20%

Confluence: Each group will choose a “culinary reaction” and create an interactive display at confluence. The goal will be to explain your reaction in an interesting and engaging way to both children and adults.