

Date: 2007 Workshop

Title of Project: Rock Cycle Goodies

Author: George Raino

Target Grade Level: 6th to 8th grade students

Objective: Students will identify, demonstrate and use principles of rock formation in preparing baked, boiled, or squeezed treat, and will present a talk relating the preparation of their treat to the rock cycle.

Vocabulary: Igneous, sedimentary, metamorphic, cycle, temperature, pressure.

Materials: A visual display of the rock cycle, either powerpoint, smartboard, or flip chart. Trade books, cookbooks age appropriate to 6th grade reading levels. Students will need access to home cooking/baking containers, utensils, and materials.

(2-3 days)

As a culmination to presentation of unit of the rock cycle, in which students have been exposed to the principles of the rock cycle, and have attempted to identify and relate various rock samples to their position in the rock cycle.

Students at home prepare a treat, bring it to class, and describe how it was prepared, relating how it was prepared to the rock cycle, in a presentation to the class.

Examples- Bill brings in cubes of multicolored, multilayered jello, and describes how he had to first emplace and set up lemon jello in his container, and then later pour lime jello on top to form a new layer, which means this treat was prepared using sedimentary processes.

George brings in peanut butter cookies, and relates how he pressed each gob of cookie dough flat with a fork prior to baking, he used both heat and pressure to change his dough to cookies, relating his treat to metamorphism.

Louise simply brings in lemonade ice cubes with a toothpick frozen into each cube, and relates her treat to igneous processes.

Mike brings in salami slices, relates them to metamorphic processes, since the ground up meat and meat by-products were squeezed into a sausage casing.

The possibilities are endless!