**Physical Science Semester Capstone Project**

For your 1st semester capstone project you will be provided a recipe for a food item and identifying Chemistry related items within your recipe card. You will incorporate information used from each of the chapters we covered this semester.

**Rubric**

Ch. 2,3 Properties of Matter

 Describe what type of mixture your food is

Identify the different chemical compounds used in the process (ex: salt, baking powder)

What are the different changes that occur (physical or chemical)

Ch. 4,5 Atomic Structure & Periodic Table

 Identify different elements used in the ingredients

 Identify the period and family those elements are located in

Ch. 6 Chemical Bond and Reactions

 Describe a the reaction that takes place within your dish – Baking Soda vs. Baking Powder

Other

 Followed the provided recipe card rubric on Mr. LaValliere’s website

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Ch. 2&3 | Did not identify the mixture - 1 | Identified the mixture - 3 | Explained the identification of mixture – 5 |  |
|  |  |  |  |  --------/5 |
|  | Identified 1 chemical compound – 1 | Identified 2 chemical compound - 3  | Identified 3 chemical compounds - 5 |  |
|  |  |  |  |  --------/5 |
|  | Did not identify any changes – 1 | Identified 1 type of change – 3 | Identified both types of changes - 5 |  |
|  |  |  |  |  --------/5 |
| Ch. 4,5 | Didn’t identify correctly the elements - 1 | Identified only 1 or 2 elements– 3 | Identified 3 or more elements – 5  |  |
|  |  |  |  |  --------/5 |
|  | Didn’t correctly locate in Table – 1 | Correctly identified 2 elements – 3 | Identified all of the elements - 5 |  |
|  |  |  |  |  --------/5 |
| Ch. 6 | Identified incorrectly the reaction – 1 | Identified 1 type of reaction | Explained the type of reaction – 5 |  |
|  |  |  |  |  --------/5 |
| Other | Did not follow recipe card – 5 | Followed recipe card but left off science info - 7 | Followed card and provided correct science info – 10 |  |
|  |  |  |  |  --------/10 |
|  |  |  | **Total** |  --------/40 |

**Recipe Card**

**Name of Dish**

**Ingredients – Include what type of pan you need**

**Directions**

**Why did you chose this dish?**

**Related to Science**

Ch. 2,3 Properties of Matter

 Describe what type of mixture your food is and why it is.

Identify the different chemical compounds used in the process

 1)

 2)

 3)

What are the different changes that occur? How do you know?

 Physical –

 Chemcial -

Ch. 4,5 Atomic Structure & Periodic Table

 Identify different elements used in the ingredients. What type of elements are they? (M / NM / M-oid)

 Identify the period and family those elements are located in

Ch. 6 Chemical Bond and Reactions

 Describe a the reaction that takes place within your dish

 If you used Baking soda or baking powder, describe chemically what they do for the dessert.