

Lesson Title: Noncrystalline and Crystalline Candy Labs	Length: 1-2 class periods	Grade Level: 7-12
Career Cluster and Pathway: Hospitality & Tourism	Unit of Study: Candy	Course: Foods
National FCS Standards:		
8.5.4: Apply fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating and holding a variety of foods.		
9.6: Demonstrate food science, dietetics, and nutrition management principles and practices.		
Lesson Objective(s) Demonstrate the function of sugar in preparation of supersaturated solutions.		
Material Required:	See lab sheet for recipe	
Time Required:	Block- 1 for each recipe; Traditional- 2 days – candy needs time to harden in refrigerator	
Essential Question(s) What is a supersaturated solution?		
Lesson Overview: Preparation of a noncrystalline candy using a candy thermometer.		
Introduction	Did you know that hard candy is a supersaturated solution? Answer=sugar	
Pre-assessment	In your lab group-What can be added to water to increase the temperature above the boiling point?	
Activity 1	Teacher demonstrates glass candy recipe and how to clip on a candy thermometer	
Activity 2	Students prepare- Glass candy	
Activity 3	Alton Brown- http://www.foodnetwork.com/videos/chocolate-fudge/65609.html Crystalline Candy- Homemade Fudge Lab	
Evaluation/Assessment	Lab product evaluation	
Sources	Fudge recipe- PET Milk-	
Additional Notes		