

Innovation Proposal: Chemistry - Science and Cooking

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Proposed Innovation

Students will engage in a sensemaking approach to “figure out” how a food-based phenomenon works. Lessons are rooted in food-based labs specifically tailored for classroom use by minimizing equipment, time, and resources and incorporating data collection. Many lessons include student-led investigations in which students conduct their own experiment. All of the SEEd standards from chemistry as outlined by the USBE are covered in this course.

Purpose and Potential

Teaching science through food is uniquely well positioned to address needs in science education by promoting inclusive opportunities to draw on student assets, providing meaningful ways to “do science” through student-designed investigations, and encouraging more students to feel like they belong in and relate to science.

Courses Include

an in-person classroom setting at Westlake High School on an A/B day rotating schedule.

Student Outcomes

will be measured through formative and summative assessments to track growth measurements and student progress.

Funding

Grant funding will be used for the purchase of equipment and consumables necessary to facilitate student investigations.

Under House Bill 386, Local Education Agencies can approve up to \$5,000 in grant funding for innovation programs. The innovation outlined here is one example that has been approved for implementation. Learn more at schools.utah.gov/ulead