The Adventures of Meg A. Mole, Future Chemist

Sally Mitchell, Chemistry Teacher

Candy Chemistry … Can it get any better? To celebrate National Chemistry Week, I decided it was time to go to high school! I met Sally Mitchell, a teacher at East Syracuse Minoa High School in New York. Ms. Mitchell teaches Food Science, which she explained was "the study of the physical, chemical, and biological properties of foods." In Food Science, you learn about all of the chemical reactions that take place when you cook!

Ms. Mitchell told me that her students' favorite topic is candy chemistry. In class, they get to "make different kinds of candy such as fudge and peanut brittle." I wonder if moles are allowed to go to high school in New York?

In the school's laboratory, students "wear goggles and lab aprons, and use special gloves to handle hot dishware." And since they are working with foods, they have to tie back long hair and "wear hair nets and gloves when handling food."

Growing up, Ms. Mitchell was always interested in science and experimenting in the kitchen. When she was ten years old, she began experimenting with making chocolate chip cookies and fudge. Fudge was especially tricky, she said. "It took over 20 years of trial and error," she told me, "and now I have figured out the perfect peanut butter fudge recipe!"

Ms. Mitchell also said "the best thing about being a scientist is that you get to experiment and make mistakes … but then you get to go back into the lab and try something else until it works." Every child has the chance to learn more about the chemistry of Food Science – just look in your very own kitchen!

Word Search

Try to find the words listed below — they can be horizontal, vertical, or diagonal, and read forward or backward!

O I N H L T Y N I O C E G Y Y B O O C
A T R S E O S O A S V I E L O R T A P
L E S E I N A I A S S I X U U X R Y P
O A M S M R S T S E U E S O T C U R F
T C M A O Y E U I C S C H C L T O A C
I L C E N I L L A T S Y R C O R C S S
B A M O R P H O U S R E M O T S A L E
R T P R E R S S P R I T E R S O I A R
O E O P H Y S I C A L P R O P E R T Y
S X E L E C A R B O H Y D R A T E Y Y

AMORPHOUS
CARBOHYDRATE
CRYSTALLINE
ELASTOMERS
FRUCTOSE
GLUCOSE
LATEX
PHYSICAL PROPERTY
POLYMER
SOLUTION
SORBITOL
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