**3RD QUARTER PROJECT : HEAT TRANSFER AND COOKING ; PROPERTIES OF MATTER ( 35%)**

**THIS PROJECT REQUIRES PARENTAL SUPERVISION. IF PARENTS CANNOT SUPERVISE, PLEASE INDICATE AT THE BACK OF THIS SHEET.**

1. **Think of a recipe that you and your parents are willing to prepare. It may be simple or anything that you and your parents have decided.**
2. **Once you have decided on what to cook, you have to relate the concepts of conduction, convection and radiation in every step of your cooking procedure.**
3. **You may take pictures while you are cooking. Pictures of the ingredients, process, end products, etc. will be accepted as long as it relates to heat transfer.**
4. **Put them altogether using a poster board or a compilation folder. It should also contain the answer to the question : “HOW IS COOKING RELATED TO HEAT TRANSFER” and “ What properties of Matter can you identify on the ingredients that you have used?”**
5. **If you don’t have a camera, you may draw or cut pictures instead.**
6. **Deadline for this project will be on : March 13, 2017 ( MONDAY)**
7. **In case your parents are unable to supervise, you may just cut pictures and write down concepts that answers the question : How is cooking related to heat transfer?**
8. **Happy cooking!**

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**PARENT’S SIGNATURE STUDENT SIGNATURE**