Make Your Own Salad Dressing with Canola Oil

CURRICULUM CONNECTIONS (GRADES 5 & 7)

GRADE 5 SCIENCE

5-0-8e	Describe hobbies and careers related to science and technology.
5-1-03	Describe the types of nutrients in foods and their function in maintaining a healthy body. Include: carbohydrates, proteins, fats, vitamins, minerals
5-2-01	Use appropriate vocabulary related to their investigations of properties of and changes in substances. Include: characteristics, property, substance, physical change, reversible and non-reversible changes, raw material.
5-2-02	Identify characteristics and properties that allow substances to be distinguished from one another. Examples: texture, hardness, flexibility, strength, buoyancy, solubility, colour, mass/weight for the same volume...
5-2-03	Investigate to determine how characteristics and properties of substances may change when they interact with one other. *Examples: baking soda in vinegar produces a gas; adding flour to water produces a sticky paste*
5-2-09	Explore to identify reversible and non-reversible changes that can be made to substances. Examples: reversible - folding paper, mixing baking soda and marbles; non-reversible - cutting paper, mixing baking soda and vinegar
5-2-10	Recognize that a physical change alters the characteristics of a substance without producing a new substance, and that a chemical change produces a new substance with distinct characteristics and properties.
5-2-11	Observe examples of changes in substances, classify them as physical or chemical changes, and justify the designation Examples: physical - bending a nail, chopping wood, chewing food; chemical - rusting of a nail, burning wood, cooking food
5-2-14	Research and describe how raw materials are transformed into useful products. Examples: food processing, oil refining, paper milling, plastic moulding, gold smelting

GRADE 5 & 6 HUMAN ECOLOGY: FOOD AND NUTRITION

5.1.4.2 **6.1.4.2**	Identify ingredients that are required in a recipe.
5.1.6.1 **6.1.6.1**	Identify functions of various ingredients (e.g., flours, liquids, fats, eggs, leavening agents, etc.).

GRADE 7 SCIENCE

7-2-01	Use appropriate vocabulary related to their investigations of the particle theory of matter. Include: boiling and melting points, pure substance, scientific theory, particle theory of matter, temperature, heat, conduction, convection, radiation, mixture, solution, mechanical mixture, homogeneous, heterogeneous, solutes, solvents, solubility, concentration, dilute, concentrated, saturated, unsaturated, terms related to forms of energy
7-2-13	Differentiate between pure substances and mixtures by using the particle theory of matter. Include: a pure substance is made up of one type of particle; a mixture is made up of two or more types of particles.
7-2-14	Differentiate between the two types of mixtures, solutions and mechanical mixtures. Include: solutions — homogeneous; mechanical mixtures — heterogeneous mixtures.
7-2-15	Classify a variety of substances used in daily life as pure substances, solutions, or mechanical mixtures

7-2-17	Describe solutions by using the particle theory of matter. Include: particles have an attraction for each other; the attraction between the particles of solute and solvent keeps them in solution.

GRADE 7 & 8 HUMAN ECOLOGY: FOOD AND NUTRITION

7.1.4.2 **8.1.4.2**	Identify ingredients that are required in a recipe and those that are optional.
7.1.6.1 **8.1.6.1**	Describe functions of various ingredients (e.g., flours, liquids, fats, eggs, leavening agents, etc.).

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