

You will be using Blackboard to turn in research papers this year. You need to be able to log in to BB and be enrolled in classes to turn in assignments. Follow these steps to get started:

1. Go to <http://bb9.wcpss.net> OR go to the Millbrook Website and click on Blackboard
2. Log in with your username (ID number) and password – if you don't know your password, raise your hand!
 - If you are new to logging into BB this year, change your password to something you can remember → Go to "Personal Information" to change the password. Then set your email address in "Edit Personal Information."
3. Click on "Courses" at the top of the page.
4. Type your teacher's last name into the search box.
5. When the list of teachers and courses pop up DO NOT click on your teacher's course. Click on the down arrow next to the title of your teacher's course and select ENROLL.
6. On the next screen select SUBMIT and then click on OK in the lower right corner. The chemistry course should open.
7. Select the "My Blackboard" tab and be sure you can see the chemistry class under "My Courses."

When you are done with this step, raise your hand!

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Choose a WRITER for you group!

** On your own paper, write down your group members' names and then write responses to the following **group** questions on your sheet of paper!!

INDIVIDUALLY: Go to <http://millbrookmediacenter.weebly.com/chemistry-research-orientation.html> - or from the Media Center Website, click on Links and then Chemistry Research Orientation.

1. Watch the SRP video

AS A GROUP: Discuss the reasons why Lindsay failed with your group.

Study the sample paper and the Safe Assign report. As a group, write down at least three reasons why Lindsay failed:

- 1.
- 2.
- 3.

Explain what could Lindsay do to improve her grade?

Open the following link → <http://nzic.org.nz/ChemProcesses/food/6D.pdf>

Write out an MLA citation for this source – this is the citation that would go on the Works Cited Page at the end of your SRP. Use the MLA Citation Guide if you need to:

There should also be citations within the paragraphs of the paper. Write the parenthetical citation for this source.

Turn in your work to the person at your station!

Chemistry Station 1 Key

Step One - Be sure students are enrolled in the teacher's BB course and if necessary change student passwords. When you are sure, give them step 2 directions.

Step Two – Students should work in groups and one group member should write on his/her own paper. Check their work when they are finished.

Lindsay failed because she plagiarized – three missing parts include no works cited page, no parenthetical citations AND she didn't put the information from the sources into her own words.

The citation for the website should look like this (they will need to click back to the home page of the article to get to some of this information – to do that, they need to delete part of the URL and go to <http://nzic.org.nz>):

Czernohorsky, J. H., and R. Hooker. "The Chemistry of Baking." Ed. Heather Wansbrough.
New Zealand Institute of Chemistry Website. New Zealand Institute of Chemistry,
2008. Web. 31 Aug. 2012. <<http://nzic.org.nz/ChemProcesses/food/6D.pdf>>.

And the final citation answer should be (Czernohorsky and Hooker) – it needs to be in parentheses because that's how it would look in their paper.

MLA Citation Guide – Article/Page on a Website:

Author(s). "Title of Article/Page." Other Contributor(s). *Name of Web Site*. Site Publisher/Sponsor, Date of E-Publication. Web. Date of Access. <Optional URL>.

If information is not available then leave it out of the citation. For example, if you check the home page, the bottom of the page, the about link, etc. and you can't find an author then leave the author out of the citation and start with the title of the article/page.

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SAMPLE STUDENT RESEARCH PAPER

Cooking is all about chemistry and knowing some facts can help chefs understand why recipes go wrong. Because cooking is essentially a series of chemical reactions, it is helpful to know some basics. For example, plunging asparagus into boiling water causes the cells to pop and result in a brighter green. Longer cooking, however, causes the plant's cell walls to shrink and releases an acid. This turns the asparagus an unappetizing shade of grey. Chemistry is an important part of cooking.

Baking is not usually thought of as a chemical industry, but it relies on the interactions of the various chemicals in flour and the other substances used and thus is chemically based. Usually the properties of the various ingredients are known to the home cook, but not why they behave in that way. Here are some of the most important ingredients in baking and their chemical processes.

The word flour refers to the powder obtained from grinding a cereal grain. Although other flours (e.g. rye flour) are used in baking, wheat flour is by far the most common. All flours are composed largely from starch and protein, but wheat flour is distinctive in that it has very high levels of the protein called gluten (8 - 14%). When dough is made from flour and water, the gluten develops into a thick, cohesive, elastic mass. When placed in an oven, it puffs up and becomes light and airy. This characteristic enables gluten to provide the structure in baked goods, cakes and bread.

Another important ingredient in baking is yeast. Yeast is made up of many tiny, single-celled plants, which grow by budding, each bud breaking away from the parent cell and forming new buds. The conditions required for growth are warmth (optimum 25-30oC), moisture and food. Refrigeration slows down the growth so that yeast can be kept for a limited period of time. When the yeast is used, the conditions and the utensils should be kept lukewarm to obtain the best results. As soon as the yeast has been added to the dough or batter, the yeast begins to feed on the starch in the mixture, forming sugar, alcohol and carbon dioxide. The bubbles of CO₂ cause the dough to rise up. Everyone has heard of kneading dough. This needs to be done because the

bubbles have to be spread out evenly. The dough will eventually rise again, usually to about double its original volume.

When people bake, they have to integrate some kind of fat like oil or butter. Fat has many different purposes – it can make the final product softer because it helps break down the gluten. Fat can also trap air during beating and mixing, producing a batter that consists of masses of tiny air bubbles trapped within droplets of fat. This is very important in cake baking in which it is these air bubbles that expand during baking forming a light, airy structure. Of course also fat makes things taste better and can make things crispy.

Baking soda is crucial in baking and it's a chemical. Baking soda or sodium bicarbonate has the property of releasing CO₂ when it is heated. Bakers have to use the right amount though because too much can give a bitter, "soapy" taste and a yellow colour. The digestion of such products also can be embarrassing because it can lead to gas. Baking powder is sometimes used instead of or along with baking soda. It's essentially a mixture of NaHCO₃ and a weak solid acid.

For many generations, baking has been an important part of our lives. Baking is the making of edible chemical compounds. The ingredients are mixed together to make a wide variety of foods - a loaf of bread, cakes, pies, muffins, and bagels, to name a few. There are many different chemical ingredients and processes involved in baking. When flour and water are mixed together, an elastic protein called gluten is formed, which provides the main substance of our favorite baked items and holds all the other ingredients together. From the French brioche to the Irish soda bread and beyond, baking is a culinary art that encircles the globe.

Sample Safe Assign Report for the Chemistry in Cooking Sample Paper

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Click on a source to view the original, or click on the magnifying glass to see the source highlighted in the text below.

- <http://junglemiami.blogspot.com/2011/05/chemistry-of-cooking.html>
- <http://www.nzic.org.nz/ChemProcesses/food/6D.pdf>
- <http://www.docstoc.com/docs/85136840/The-Chemistry-of-Baking>

Re-process the paper without the selected sources

Paper Text

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