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The Chemistry of Cookies - TED Ed

Posted by [sat](#) on Wed, 2014-05-28 20:32

This video looks at non-reversible changes to matter.

The resource is a TED Ed video (4:29) that examines the many reactions that occur in the simple act of making cookies.

The video covers topics such as emulsions, caramelisation, how egg protein changes when cooked, and even salmonella.

Whilst watching, students could identify the different physical and chemical reactions that occur when baking cookies.

Australian Curriculum v9 Codes: AC9S6U04 (Year 6), AC9S8U07 (Year 8)

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Reversible and irreversible change

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