



Dear Parent or Guardian,

In our current MySci Unit, What's Consistent about Matter?, students are exploring the world around us, in detail! Students will take on the role of a food scientist as they explore matter, its properties, and the way it changes in order to design a delicious meal using their knowledge of chemical and physical changes. The unit begins with an observation and discussion about the different states of matter: liquids, solids, and gases. The students then examine materials based on their physical properties and learn to use scientific tools to measure matter. Students go on to attempt to separate mixtures based on their properties. Students investigate what happens when you mix two or more substances together to learn about chemical and physical changes and the conservation of matter. The unit culminates with a meal your child must plan and provide detailed information about how the foods change when the meal is cooked. Your child will also provide constraints, such as the cost, materials, and time it takes to make the meal. I encourage you to ask your child about their meal and consider having them try to cook it at home!

School Home Connections

Don't be surprised if your child comes home wanting to mix salt or pepper in water, or mix vinegar and baking soda! It's part of the chemistry unit they are doing. Here are some cooking schools for children:

<https://abcchefsacademy.com/>

<https://www.eckerts.com/things-to-do/>

https://www.schnuckscooks.com/school_information.asp

The St. Louis Science Center might also have some demonstrations about chemistry:

<http://www.slsc.org/amazing-science-demonstrations>

Thank you for your support in your child's science explorations!

Sincerely,

Brendan Kearney

Your Child's Science Teacher

