Smart Education.Explore CLIL by using Robotics.			
	ej Szczepanek		
Topick:	Food - building material and source of Energy		
Age:	15		
Time:	45min		
Competences:	•••		
Aim of this less	on:	<ul> <li>Provide the names of the essential nutrients</li> <li>stressing the importance of healthy eating</li> <li>conducting experiments</li> </ul>	
<b>Introduction:</b>	• P	resentation of the aims of the lesson	
	Talking about the term 'nutricion'/brainstorming		
	proper fu	(What is the importance of carbohydrates, proteins, fats, vitamins, minerals and water in the proper functioning of the body?/Indication of the sources of individual nutrients/Detection of starch, proteins and fat in various foods, protein denaturation, detection of vitamin C in fruit juice)	
Tools:	<ul> <li>interactive whiteboad/screen</li> <li>projector</li> <li>a computer</li> <li>PPT Presentation</li> <li>real food</li> </ul>		
Process			
	Step 1	10 min	
	A teacher shows a short presentation on the importance of nutrients.		
Teachers notes (if needed)			
	Step 2	30 min	
		presentation students do some experiments, thanks to which they can find out rients are contained in the foods we eat.	
Teachers notes (if needed)		Experiment 1: Detection of starch in various food products	
(ii iiccucu)		Research problem: Do the tested products contain starch?	
		Hypothesis: Yes, all products contain starch.	
		Equipment: Petri dishes, dropper	
		Aids: iodine, banana, potato, pasta, apple, cucumber, egg, potato flour,	
		Performance of the experiment:	

Put all food products on Petri dishes. Add 2-3 drops of iodine and observe the color changes. **Observations:** a. potato flour with the addition of iodine has the color ...... b. banana pieces with the addition of iodine have the color ...... c. pieces of potato with the addition of iodine have the color ...... d. pieces of apple with the addition of iodine have the color ...... e. pieces of cucumber with the addition of iodine have the color ...... f. pieces of egg with the addition of iodine have the color ...... g. pasta with the addition of iodine has the color ...... Proposal/conclusion: hypothesis confirmed or rejected **Experiment 2:** Detection of fats in food products Research problem: What products contain fats? Hypothesis: Only some products contain fats Equipment: white sheets of paper, a hammer Aids: sunflower seeds, peanuts, hazelnut seeds, apple, egg, almonds, yellow cheese Performance of the experiment: Put each product into a separate sheet of paper and crush it. We observe oily spots left on the pages. Check which products have left fat spots. Observations: Product: Sunflower Seeds PeanutsHazeInut Seeds Egg Almonds Yellow Cheese Apple Fat spots Proposal/conclusion: hypothesis confirmed or rejected **Experiment 3** Detection of protein in products. Research problem: What foods contain protein? Hypothesis: Only some products contain protein. Equipment: test tubes, teaspoon Aids: potato flour, egg white, white cheese, vegetable oil, sugar, nitric acid Performance of the experiment: We put every food in the tube. Then we add a few drops of nitric acid to each tube and observe the color change. Observations:

Conclusions: hypothesis confirmed or rejected

**Experiment 4** Detection of vitamin C in fruit juice

Research problem: Does lemon juice contain vitamin C?

Hypothesis: Lemon juice contains vitamin C.

Aids: starch gruel, iodine, lemon juice, a dish with tap water, two glasses, a spoon, a dropper.

Performance of the experiment:

- 1. Fill two glasses halfway with tap water. Add a spoonful of starch gruel to both and mix the contents.
  - 2. Add a drop of iodine to each glass. The color will turn dark blue.
  - 3. Then add a few drops of lemon juice to one glass.

Result: Compare the glasses. Check the color of each glass.

Proposal/conclusion: hypothesis confirmed or rejected

## Step 3 5 min

**Summary** 

Teachers gives students envelopes containing phrases about the nutrients, their role and sources. Students have to paste them in the appropriate places in the table.