## YEAR 9 A - F - BIOLOGY

## WEEK 10 (1st November to 5th November)

Work sent to students through Class Bio Whats App Group/G mail/Google Classroom

## **Topic SB1f- Testing food**

**L.O:** Investigate the use of chemical reagents to identify starch, reducing sugars, proteins and fats. Explain how the energy contained in food can be measured using calorimeter.

Zoom Session:			
SB1f-Testing food			
Resource			
https://www.youtube.com/watch?v=SqWTJWOBww4			
Students able to:			
•Outline a method to identify starch, reducing sugars, proteins and fats in food substances. ●Identify the reagents used to test the presence of starch, reducing sugars, proteins and fats in food substances. ●Draw result table for both positive & negative food tests. ● Analyze & interpret the results obtained.			
Zoom session			
SB1f-Calorimetry			
Resource			
https://www.youtube.com/watch?v=dZB7kzKUZlc			
Students able to:			
●Name the device used to determine the energy content of food substances. ●Predict the energy content in various food substances. ●Describe the method used to determine the energy content using calorimetry.			
GC Students to complete the questions text book pages 14 & 15 turn in their work			