



Name \_\_\_\_\_

Date \_\_\_\_\_

## Kitchen Chemistry e-Lab

### Pre-Lab Vocabulary

The following definitions will help you in your Kitchen Chemistry e-Lab.

**Baking Soda:**

**Carbon Dioxide:**

**Chemical Change (Chemical Reaction):**

**Chemical Leavener:**

**Curds:**

**Fat:**

**Fermentation:**

**Glucose:**

**Gluten:**



**Ingredients:**

**Leavening Agent:**

**Mechanical Leavener:**

**Phases of Matter (solid, liquid, and gas):**

**Physical Change:**

**Proofing (in baking):**

**Starch:**

**Vinegar:**

**Whey:**

