Lesson 2.1 Computing the En	ergy in Food	
• The modern metric unit of energy is the		
• An older unit of energy is the		
• To convert use: calorie =	joules	
• A food calorie = 1000 energy calories = 1 l	kilocalorie = 1 kcal	
Find the grams per serving	1 11041	
Find the grams per serving Find the food calories per serving on the label - remember that these are actually keal	Nutrition Facts Serving Size 1/2 cup (102g) Servings Per Container 4	
of energy.	Amount Per Serving	
	Calories 300 Calories from Fat 160 % Daily Values*	
Compute the kcal per gram:	Total Fat 18g 28%	
	Saturated Fat 9g 45%	
$calories\ per\ serving = \underline{\qquad}kcal$	Trans Fat 0g	
-	Cholesterol 45mg 15% Sodium 250mg 10%	
$grams \ per \ serving = \underline{\qquad} g$	Total Carbohydrate 33g 11%	
	Dietary Fiber 1g 4%	
$\frac{calories\ per\ serving}{grams\ per\ serving} = \underline{\qquad} kcal/g$	Sugars 30g	
${grams \ per \ serving} = {\kappa cai/g}$	Protein 7g	
	Vitamin A 15% • Vitamin C 0%	
Lab Safety	Calcium 15% • Iron 4% * Percent Daily Values are based on a 2,000 calorie diet.	
1. You should always plan for the	_, but prepare for the	
2. What should you do first if you get chemica	ls in your eyes?	
3. What should you hold open while rinsing you	ur eves?	
4. How long should you rinse your eyes?	·	
5. What should you do if you get chemicals on		
v v		
6. How long should you rinse in the shower?		
7. What are the three parts of the fire triangle? _		
8. What should you do to a small lab fire?		
9. What do you do if your clothing is on fire?	, and	
10. What is the cardinal rule in an emergency?		

_____ period:____

name:_____

Unit 2: Combustion

Lesson 2.2 Bio-fuel Lab

Materials

Procedure

Measurements

	Variable	value (unit)
1	Volume of water (ml)	100 ml
2	Initial mass of food and paper (g)	
3	Final mass of food and paper (g)	
4	Δm line 2 - line 3 (g)	
5	Final temperature of the water (°C)	
6	Initial temperature of the water (°C)	
7	ΔT line 5 - line 6 (°C)	

Error Analysis

Human Errors

1. Human errors are caused by mistakes people make. What do you think could be a human error that would affect the data obtained in this lab?

Experimental Errors

1. Experimental errors are caused by the equipment or material being used. What do you think could be an experimental error that would affect the data obtained in this lab?

Lesson 2.3 Combustion Conference

1. What happened to the atoms and molecules in the nut when it burned?

2. Where did the energy for the fire come from and where did it go?

3. What happened to the water molecules when the water temperature increased

Lesson 2.4 Combustion Video

Watch the YouTube What is Combustion? and answer the questions below:

1. ______ is a fuel used a lot in the past, and even today.

2. The three most widely used fuels today are ______, _____, and _____.

3. A newer fuel often used in rockets is _____.

4. When a fuel is burned it always combines with _____.

5. Other products released during combustion are _____ and ____ that are emitted as a _____.

6. A very fast combustion reaction is called an _____.

7. We use fast reactions in ______.

_____, and _____.

Word Bank

car engines	carbon dioxide	coal
cooking	explosion	gas
heating	heating water	hydrogen
manufacturing	motor vehicles	natural gas
oil	oxygen	produce electricity
water	wood	