

## **Test Kitchen: Spoons**

In this activity, students will think about the form and function of household objects as they **compare and contrast** kitchen serving spoons of various sizes and designs.

### **What You Need**

- Spoons of various sizes and shapes
- A bowl or container of uncooked rice or beans
- A bowl or container of water
- Several extra bowls or containers

### **What You Do**

1. This space they are in will become a test kitchen where they will be evaluating kitchen tools. In this activity, they will work to **compare** different types of serving spoons.
2. Give your student three serving spoons of various sizes and styles.
3. Ask your student to test the spoons for serving both dry and wet foods. Have them test each spoon by scooping dry uncooked rice or beans into another container and by spooning water into another container.
4. Have them keep notes or create a chart showing the strengths and weaknesses of each style of spoon.
5. After the testing is complete, have them make a recommendation for the best spoon for dry foods and the best spoon for wet foods.
6. Have them present their findings to you. They should conclude with which spoons they recommend and why.
7. Afterwards, ask your student to recommend other kitchen items they might want to try testing in their test kitchen.