

POPCORN SCIENCE



WHY DO POPCORN KERNELS POP?

Popcorn kernels contain teeny-tiny amount of water inside them. When this water is heated, it changes into steam. Much like in a pressure cooker, this steam needs to escape from the kernel. So it forces the kernel to POP open.

Now, can you think why the
Roti you eat puffs up?





POPCORN

STEM INVESTIGATION



  Curious Caterpillars

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TASK

Pop equal amount of corn kernels in two different pots and predict which pot will have most popped kernels.

POT 1: Pop kernels on HIGH Heat

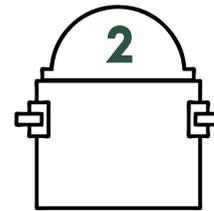
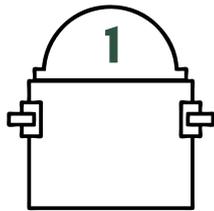
POT 2: Pop kernels on LOW

POPCORN

STEM INVESTIGATION



NUMBER OF POPPED KERNELS



Which pot had more **POPCORNS**? Can you tell why?

On low heat, the water in the kernels is slowly heated to form the vapour. What is lacking is the pressure to pop the kernels when you heat them on high flame. The water turns into vapour fast, building enough pressure to pop the kernel open. While on low heat, the vapour starts escaping through smaller vents present in the kernel.