

Hot Peppers: Muy Caliente!

Anticipation Guides

Anticipation guides help engage students by activating prior knowledge and stimulating student interest before reading. If class time permits, discuss students' responses to each statement before reading each article. As they read, students should look for evidence supporting or refuting their initial responses.

Directions: *Before reading*, in the first column, write "A" or "D" indicating your agreement or disagreement with each statement. As you read, compare your opinions with information from the article. In the space under each statement, cite information from the article that supports or refutes your original ideas.

Me	Text	Statement
		1. The chemical compound responsible for the "heat" found in the membrane of hot peppers is also found in smaller amounts in other spices.
		2. The Scoville heat index for peppers is based on what volunteer taste testers reported.
		3. If you ate a pepper containing 10 mg of capsaicin in 1 kg of pepper, you would have a long-lasting burning sensation on your tongue.
		4. If you accidentally eat a pepper that is too hot, water is the best drink to soothe the pain.
		5. Capsaicin is a polar molecule.
		6. Hot peppers actually increase the temperature in your mouth.
		7. Eating hot peppers is popular in warm climates because they make you feel cooler.
		8. Capsaicin is found in creams used to treat pain such as sore muscles.

		9. Chili peppers have very few vitamins.
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Directions: As you read the article, complete the graphic organizer below describing what you learned about hot peppers.

3	Your friends want to enjoy some really hot, spicy food. Write three new things you learned about <u>hot peppers</u> from reading this article that you would like to share with your friends. 1. 2. 3.
2	Share two things you learned about <u>chemistry</u> from the reading the article. 1. 2.
1	Did this article change your views about eating hot spicy food? Explain in one sentence .

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Describe a **personal experience** about eating hot spicy food that connects to something you read in the article – something that your personal experience validates.

Discussion:

1. Discuss the molecule “capsaicin” and include a drawing of the molecule.
2. Explain the Scoville Heat Scale.
3. Design a Pepper Poster. Include information about the pepper, types of food you might find this pepper used in, and a picture of the pepper.