

The Great Cordial Taste Test (Activity)

Note: There is a bit of preparation to be done before doing this task – but it is worth it!

Resources Required:

12 x 600 mL bottle of water per group. Students are to work in pairs or 3's.

1 x 2L bottle of cordial (Orange Crush is good!)

2 dozen CLEAR plastic cups

Jugs of H₂O

Calibrated containers

| Specifications | Parts Cordial | Parts H ₂ O |
|----------------|---------------|------------------------|
| Group 1 | 1 | 2 |
| Group 2 | 1 | 3 |
| Group 3 | 1 | 4 |
| Group 4 | 1 | 5 |
| Group 5 | 1 | 9 |
| Group 6 | 1 | 2 |
| Group 7 | 1 | 3 |

If you require more groups, keep rotating through the above Specifications.

Teacher Scoring:

Colour /2 Bouquet /3 Taste /5 TOTAL /10

The teacher will not be doing any tasting until all of the mathematics has been recorded. How did you work out the amount of H₂O and cordial?

Hints for Students:

- Don't mix up a fraction with a ratio!
- I will be able to detect this easily and I will not taste your work.

Example of the process:

Group 4 has finished first and has come out with their cordial creation.

Show the teacher the mathematics.

All together there are 6 parts ⇒ 1:5

Cordial = 100 mL = 1 part.

Water = 500 mL = 5 parts.

Ask the students to pour a sample into a drinking cup for the teacher.

(This is where the teacher makes a BIG deal and is very dramatic!!!!)

Assessing Colour – Hold the sample up to the light. Give a rating out of 2.

Assessing Bouquet – Smell the contents of the cup. Swirl it around the cup to release the “bouquet”.

Give a rating out of 3.

Assessing Taste – Have a sip, swirl around your mouth (just like tasting wine) and then swallow. Give a rating out of 5.

When the teacher is satisfied, ask the students to go back to their table and pour themselves a cup to taste. If there is time, allow the students to make another strength according the given specifications. Get them to compare their drink with another table who made the same strength.