

Welcome to Amplify Science!

This site contains supporting resources designed for the Los Angeles Unified School District Amplify Science adoption for grades TK–8.

All LAUSD schools have access to Amplify Science resources at this time.

Click here for [Remote Learning Resources for Amplify Science](#)

[Click here](#) to go back to the LAUSD homepage.

Click the button below to preview the digital Teacher's Guide, and check back for exciting updates to this site!



<https://amplify.com/lausd-science/>

Do Now: Please use the chat to self-reflect on your ability to navigate the Amplify Science curriculum (1= very uncomfortable to 5 = very comfortable).

Amplify Science

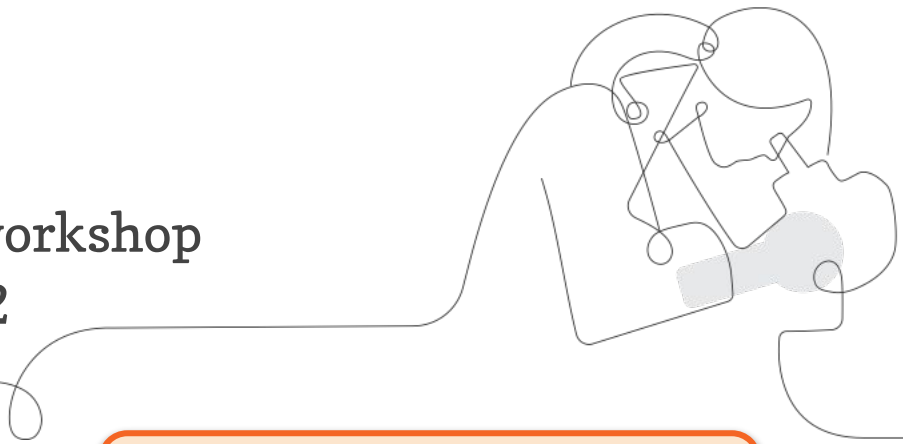
Unit Internalization With @Home Resources

Deep-dive and strengthening workshop
Modeling Matter, Grade 5

LAUSD

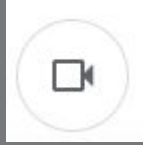
11/x/2020

Presented by Your Name



In a new tab, please log in to
your Amplify Science account
through Schoology.

Norms: Establishing a Culture of Learners



- Please keep your camera on, if possible.
- Take some time to orient yourself to the platform
 - *“where’s the chat box? what are these squares at the top of my screen?, where’s the mute button?”*



- Mute your microphone to reduce background noise unless sharing with the group



- The chat box is available for posting questions or responses to during the training



- Make sure you have a note-catcher present

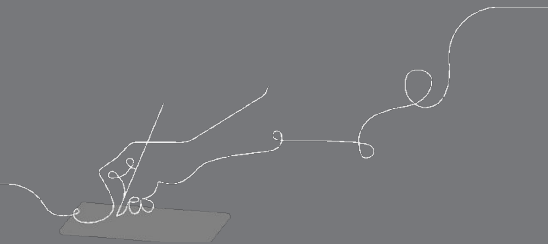


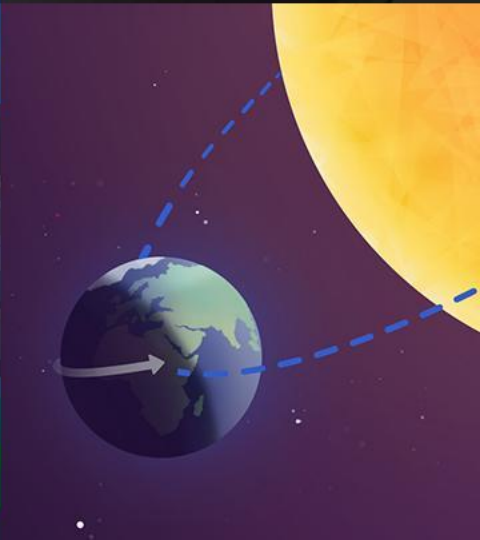
- Be an active participant - chat, ask questions, discuss, share!

Workshop goals

By the end of this workshop, you will be able to:

- Leverage your understanding of your upcoming unit to make instructional decisions about remote learning using the Amplify Science@Home resources.
- Develop a multi-day plan for using @Home resources within your class schedule and instructional format.



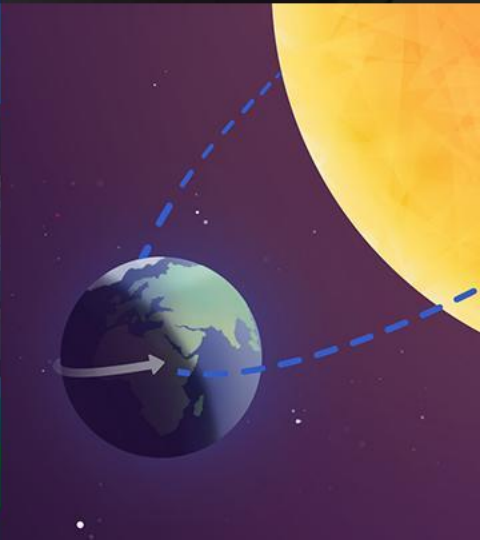


Plan for the day

- Framing the day
- Amplify Science Instructional Materials
- Unit Internalization
- Planning to teach using @Home resources
- Reflection and closing

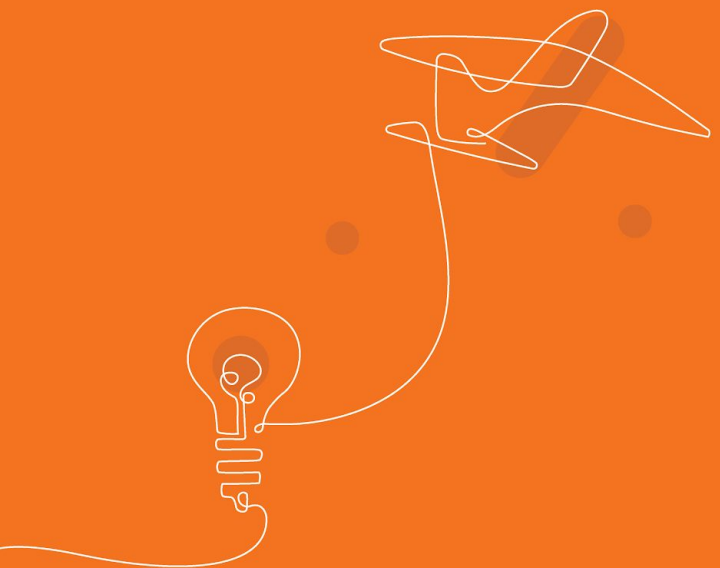


Questions?



Plan for the day

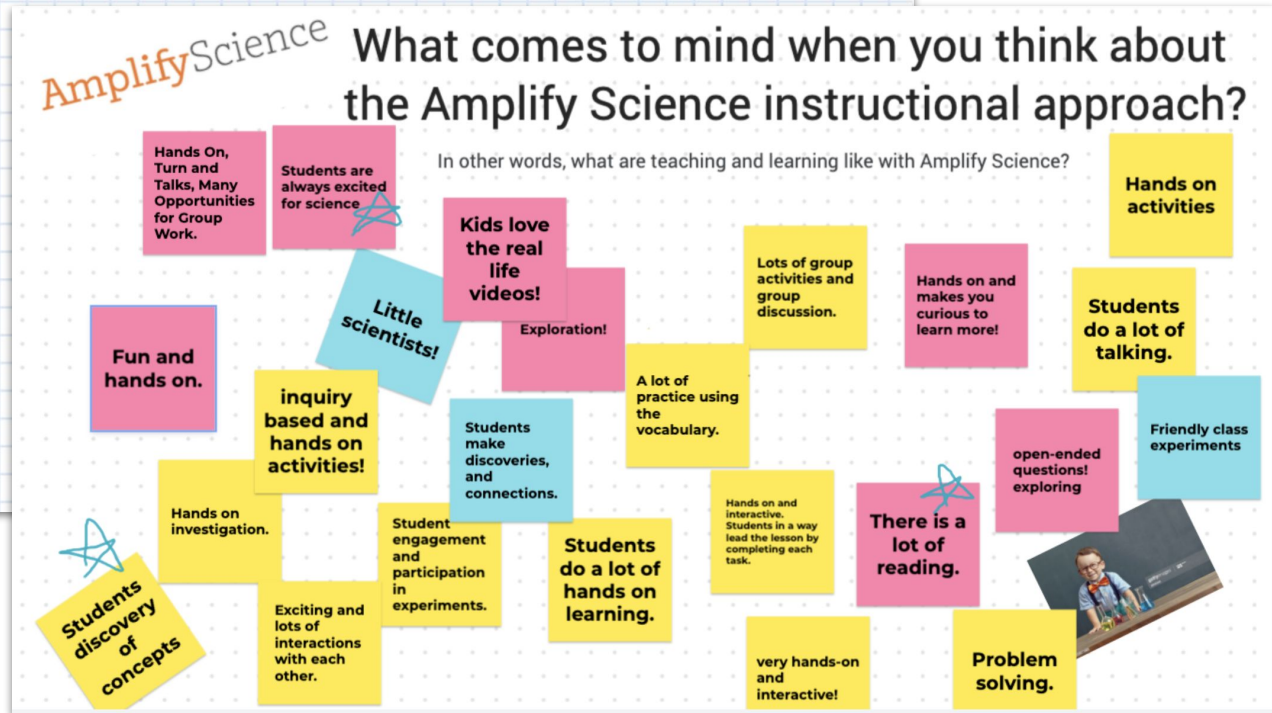
- **Framing the day**
- Amplify Science Instructional Materials
- Unit Internalization
- Planning to teach using @Home resources
- Reflection and closing



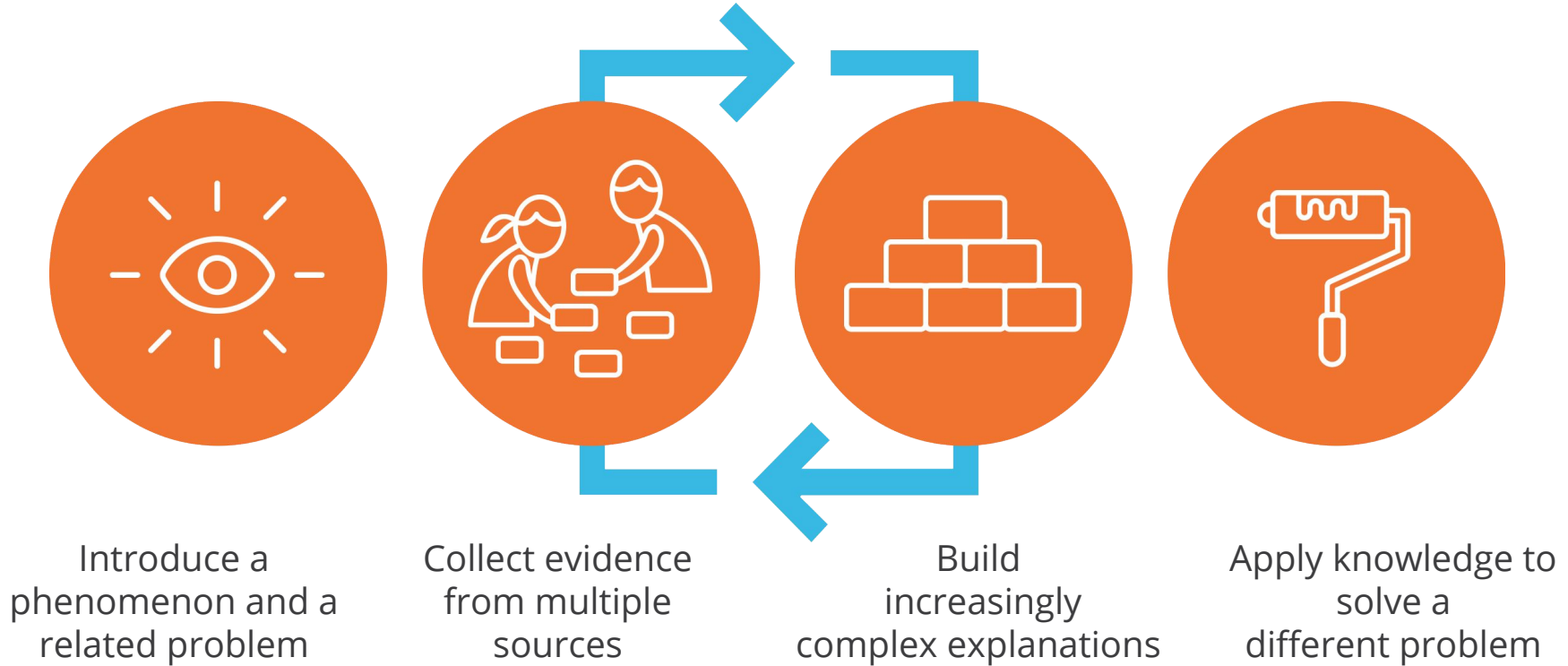
Revisiting the Amplify Science approach

What comes to mind when you think about the Amplify Science instructional approach?

(In other words, what are teaching and learning like with Amplify Science?)



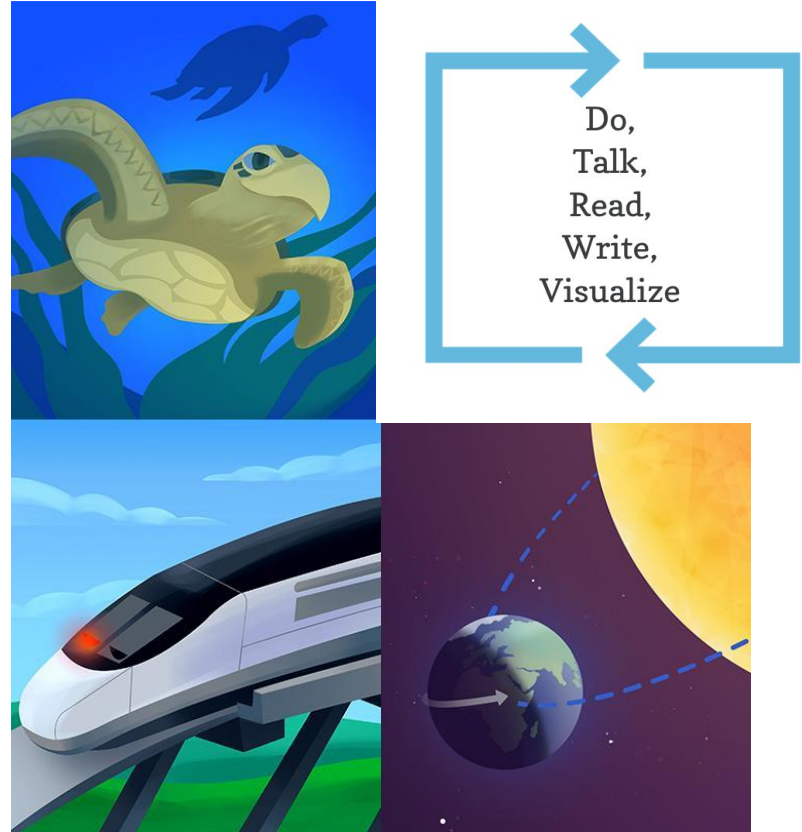
Amplify Science Instructional Approach



Multimodal, phenomenon-based learning

In each Amplify Science unit, students embody the role of a scientist or engineer to **figure out phenomena**.

They gather evidence from multiple sources, using multiple modalities.



Elementary school course curriculum structure

Grade K

- Needs of Plants and Animals
- Pushes and Pulls
- Sunlight and Weather

Grade 1

- Animal and Plant Defenses
- Light and Sound
- Spinning Earth

Grade 2

- Plant and Animal Relationships
- Properties of Materials
- Changing Landforms

Grade 3

- Balancing Forces
- Inheritance and Traits
- Environments and Survival
- Weather and Climate

Grade 4

- Energy Conversions
- Vision and Light
- Earth's Features
- Waves, Energy, and Information

Grade 5

- Patterns of Earth and Sky
- Modeling Matter
- The Earth System
- Ecosystem Restoration

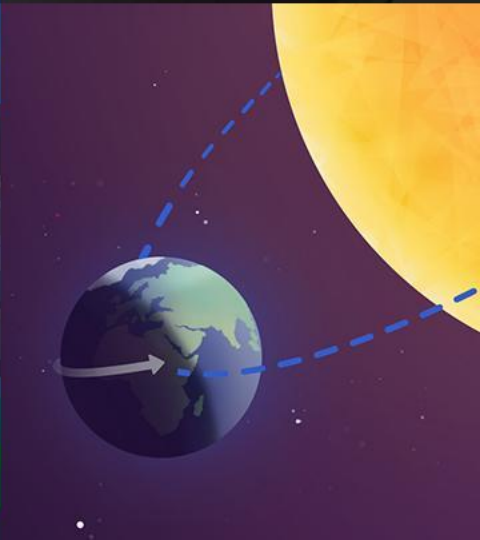
Amplify Science

authored by



THE LAWRENCE
HALL OF SCIENCE
UNIVERSITY OF CALIFORNIA

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Plan for the day

- Framing the day
- **Amplify Science Instructional Materials**
- Unit Internalization
- Planning to teach using @Home resources
- Reflection and closing

Amplify Science @Home Curriculum

AmplifyScience@Home

- Built for a variety of instructional formats
- Digital and print-based options
- No materials required
- Available in English and Spanish (student and family materials)
- Accessible on the Amplify Science Program Hub



AmplifyScience@Home

Two different options:

@Home Units

- Packet or slide deck versions of Amplify Science units condensed by about 50%

@Home Videos

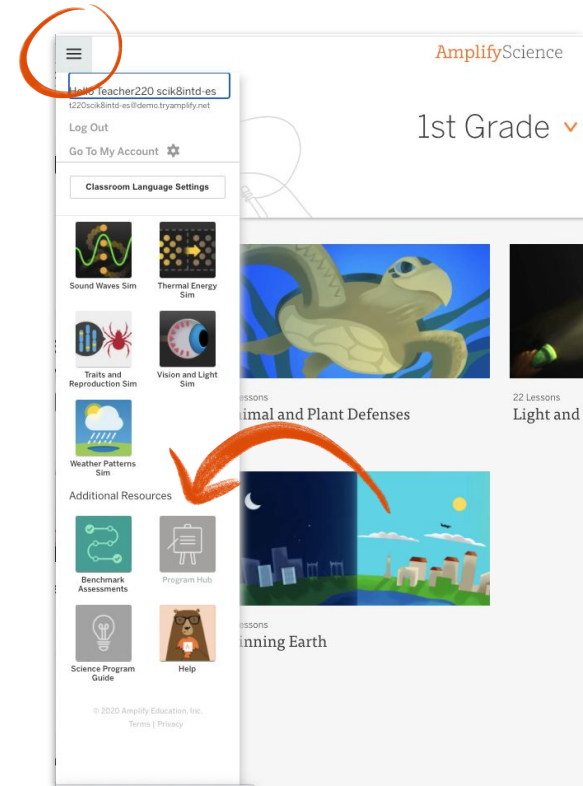
- Video playlists of Amplify Science lessons, taught by real Amplify Science teachers



Accessing Amplify Science@Home

Amplify Science Program Hub

- New site containing Amplify Science@Home and additional PL resources
- Accessible via the Global Navigation menu



Standard Amplify Science Curriculum

22 Lessons

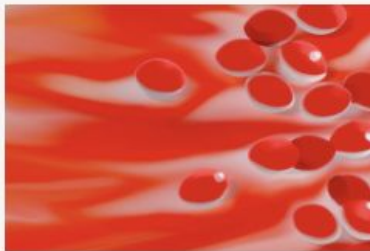
Modeling Matter

Standard Amplify Science Curriculum

The Modeling Matter unit has **22 lessons** across 3 chapters. Each lesson is written to be **60 minutes** long.

▼ JUMP DOWN TO UNIT GUIDE

🖨️ GENERATE PRINTABLE TEACHER'S GUIDE



Chapter 1: Why did the food coloring separate into different dyes?

10 Lessons



Chapter 2: Why do some salad dressings have sediments, and others do not?

5 Lessons



Chapter 3: Why do some salad dressings have sediments, and others do not?

7 Lessons

Skip slide if modeling live on the platform.

Standard Amplify Science Curriculum

On the standard Amplify Science platform you will find all of your key documents for planning for the unit.

We will be using some of these in today's workshop.

Planning for the Unit

Unit Overview

Unit Map

Progress Build

Getting Ready to Teach

Materials and Preparation

Science Background

Standards at a Glance

Teacher References

Lesson Overview Compilation

Standards and Goals

3-D Statements

Assessment System


Embedded Formative Assessments


Articles in This Unit


Apps in This Unit


Flexensions in This Unit


Printable Resources


 Article Compilation


 Coherence Flowchart


 Copymaster Compilation

 Flexension Compilation

 Investigation Notebook

 NGSS Information for Parents and Guardians

 Print Materials (8.5" x 11")

 Print Materials (11" x 17")

Offline Preparation

Teaching without reliable classroom internet? Prepare unit and lesson materials for offline access.

Skip slide if modeling live on the platform.

Standard Amplify Science Curriculum

On the standard Amplify Science platform you will find key lesson level information including: lesson overview, materials and prep, differentiation, and standards.

The screenshot shows the Amplify Science platform interface for Lesson 1.1: Pre-Unit Assessment. The top navigation bar includes the Amplify Science logo, "CALIFORNIA EDITION", and a breadcrumb trail: "Modeling Matter > Chapter 1 > Lesson 1.1". The main header area features a red background with water droplets and the text "Lesson 1.1: Pre-Unit Assessment". Below this is a horizontal navigation bar with four tabs: "Lesson Brief (4 Activities)", "1 TEACHER-LED DISCUSSION Introducing the Context", "2 WRITING Students Write Initial Explanations", and "3 TEACHER-LED DISCUSSION Introducing Investigation Notebooks". The "Lesson Brief" tab is active. Below the navigation bar, there is a "RESET LESSON" button and a "GENERATE PRINTABLE LESSON GUIDE" button. The left sidebar contains a menu with "Overview", "Differentiation", "Materials & Preparation", "Standards", and "Unplugged?". The main content area shows the "Overview" section, titled "Students' Initial Explanations", with a paragraph of text. A yellow callout box in the bottom right corner contains the text: "Skip slide if modeling live on the platform."

AmplifyScience CALIFORNIA EDITION > Modeling Matter > Chapter 1 > Lesson 1.1

Lesson 1.1: Pre-Unit Assessment

Lesson Brief (4 Activities) < 1 TEACHER-LED DISCUSSION Introducing the Context 2 WRITING Students Write Initial Explanations 3 TEACHER-LED DISCUSSION Introducing Investigation Notebooks 4 READING Providing the Context of Food Science

RESET LESSON

GENERATE PRINTABLE LESSON GUIDE

Overview

Differentiation

Materials & Preparation

Standards

Unplugged?

Español

Overview

Students' Initial Explanations

Students are introduced to the *Modeling Matter: The Chemistry of Food* unit and are invited to think about the kinds of work that scientists do. Then, students write their initial explanations of why two different substances mixed into two separate containers the same liquid behaved differently. Figuring out, on a molecular level, why and how mixtures can separate or mix is the central theme of the unit.

Digital Resources

Classroom Slides 1.1.1 PowerPoint

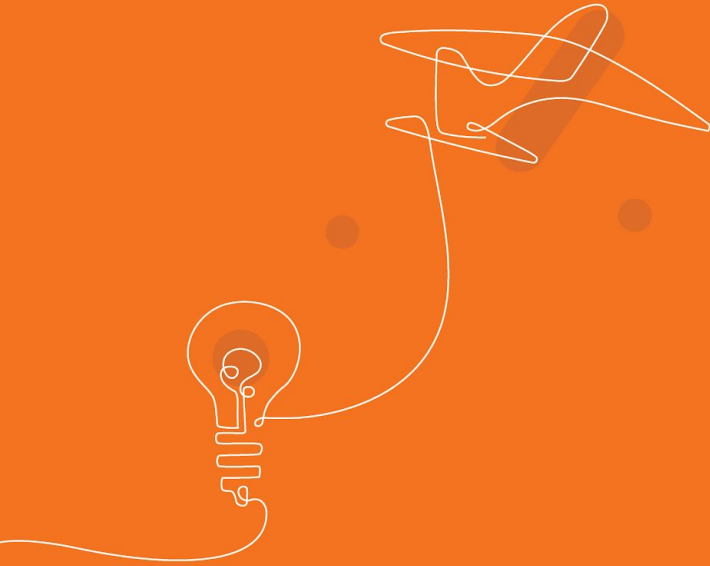
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Resource Reflection

Which resources have you been using or do you plan to use?

- ☐ Standard Amplify Science Curriculum
- ☐ @Home Units
- ☐ @Home Videos

How do these resources meet your needs for remote teaching?



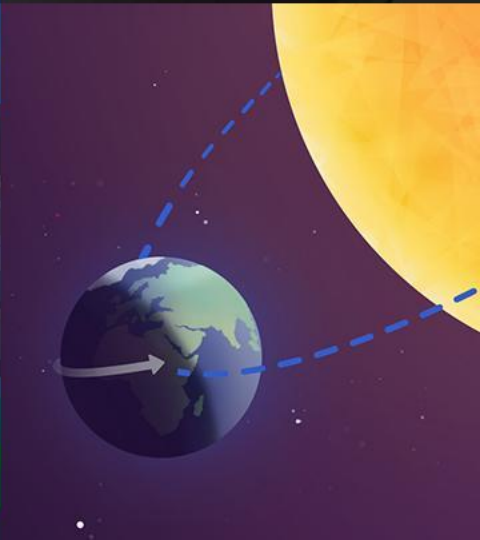
How does this resource meet the needs of your students in remote learning?

Which Amplify Science resources have you been using or do you plan to use?

How is instruction going with this resource?



Questions?



Plan for the day

- Framing the day
- Amplify Science Instructional Materials
- **Unit Internalization**
- Planning to teach using @Home resources
- Reflection and closing

Part 1: Unit-level Internalization

Unit Guide Resources

Planning for the Unit

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Getting Ready to Teach

Materials and Preparation

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Standards at a Glance

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Standards and Goals

3-D Statements

Assessment System

Embedded Formative Assessments

Articles in This Unit

Apps in This Unit

Flextensions in This Unit

Printable Resources

Article Compilation

Coherence Flowchart

Copymaster Compilation

Flextension Compilation

Investigation Notebook

NGSS Information for Parents and Guardians

Print Materials (8.5" x 11")

Print Materials (11" x 17")

Offline Preparation

Teaching without reliable classroom internet? Prepare unit and lesson materials for offline access.

Offline Guide

Unit Guide resources

Once a unit is selected, select **JUMP DOWN TO UNIT GUIDE** in order to access all unit-level resources in an Amplify Science unit.

Planning for the unit

Unit Overview	Describes what's in each unit, the rationale, and how students learn across chapters
Unit Map	Provides an overview of what students figure out in each chapter, and how they figure it out
Progress Build	Explains the learning progression of ideas students figure out in the unit
Getting Ready to Teach	Provides tips for effectively preparing to teach and teaching the unit in your classroom
Materials and Preparation	Lists materials included in the unit's kit, items to be provided by the teacher, and briefly outlines preparation requirements for each lesson
Science Background	Adult-level primer on the science content students figure out in the unit
Standards at a Glance	Lists Next Generation Science Standards (NGSS) (Performance Expectations, Science and Engineering Practices, Disciplinary Core Ideas, and Crosscutting Concepts), Common Core State Standards for English Language Arts, and Common Core State Standards for Mathematics

Teacher references

Lesson Overview Compilation	Lesson Overview of each lesson in the unit, including lesson summary, activity purposes, and timing
Standards and Goals	Lists NGSS (Science and Engineering Practices, Disciplinary Core Ideas, and Crosscutting Concepts) and CCSS (English Language Arts and Mathematics) in the unit, explains how the standards are reached
3-D Statements	Describes 3-D learning across the unit, chapters, and in individual lessons
Assessment System	Describes components of the Amplify Science Assessment System, identifies each 3-D assessment opportunity in the unit
Embedded Formative Assessments	Includes full text of formative assessments in the unit
Books in This Unit	Summarizes each unit text and explains how the text supports instruction
Apps in This Unit	Outlines functionality of digital tools and how students use them (in grades 2-5)

Printable resources

Copymaster Compilation	Compilation of all copymasters for the teacher to print and copy throughout the unit
Investigation Notebook	Digital version of the Investigation Notebook, for copying and projecting
Multi-Language Glossary	Glossary of unit vocabulary in multiple languages
Print Materials (8.5" x 11")	Digital compilation of printed cards (i.e. vocabulary cards, student card sets) provided in the kit
Print Materials (11" x 17")	Digital compilation of printed Unit Question, Chapter Questions, and Key Concepts provided in the kit



Unit Map

Planning for the Unit

Unit Overview

Unit Map

Progress Build

Getting Ready to Teach

Materials and Preparation

Science Background

Standards at a Glance

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Print Materials (11" x 17")

Offline Preparation

Teaching without reliable classroom internet? Prepare unit and lesson materials for offline access.

Offline Guide

Pages 2-3

Modeling Matter

Planning for the Unit

Unit Map

Unit Map

What happens when two substances are mixed together?
In the role of food scientists working for Good Food Production, Inc., students are introduced to the ideas that all matter is made of particles too small to see and that each different substance is made of particles (molecules) that are unique. Students are then challenged to solve two problems: One problem requires them to separate a mixture, and the other problem requires them to make unmixable substances mix. Students are challenged to use the particulate model of matter to explain their work to the president of the company. In so doing, students figure out that the properties of materials are related to the properties of the nanoparticles that make up those materials.

Chapter 1: Why did the food coloring separate into different dyes?
Students figure out: The different dyes that are mixed together have different properties (colors), so they are made of different molecules. The molecules in the mixture that are carried up the paper by the water are attracted to the water and mix with it. As the water travels up the paper, different kinds of molecules travel different distances because their molecules are different sizes or have a different attraction to the paper.
How they figure it out: Students conduct a chromatography test on the dye mixture and observe as it separates. The class explores and critiques a variety of physical models before creating their own models of what might be happening at the nanoscale. Students share, critique, and revise their diagram models and write scientific explanations.

Chapter 2: Why do some salad dressings have sediments, and others do not?
Students figure out: Salad dressings with sediments contain solids that are not soluble; salad dressings without sediments contain soluble solids. The molecules of water and the molecules of different solids are different from one another. When a solid dissolves in water (it is soluble), it means that the molecules of the solid are attracted to water molecules. When a solid does not dissolve in water, it means that the molecules of the solid are not attracted to water molecules.
How they figure it out: Students get hands-on experience with solids that dissolve and solids that do not dissolve. They then explore the phenomenon of a solid dissolving at the nanoscale in the *Modeling Matter* Simulation. Students create their own diagram models and write scientific explanations of dissolving.

Chapter 3: Why can salad-dressing ingredients separate again after being mixed?
Students figure out: When liquids do not mix together, they form layers. The A molecules and the B molecules are not attracted to one another, so they do not mix together. In addition to the level of attraction between A molecules and B molecules, A molecules have a level of attraction to other A molecules, and B molecules have a level of attraction to other B molecules. Liquid ingredients in a salad dressing separate after being mixed if the attraction between molecules of one liquid is greater than the attraction between molecules of different liquids. However, if an emulsifier is added, the liquids can mix because the molecules of the emulsifier are strongly attracted to both A molecules and B molecules.

1

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Modeling Matter Planning for the Unit

Simulation to figure out
of mixing and non-mixing
ds to mix, students then
ion enables them to explore
in how emulsifiers work

Guided Unit Internalization

Part 1: Unit-level internalization

Unit title: Modeling Matter

What is the phenomenon students are investigating in your unit?

How can we make a mixture separate? How can we make unmixable substances mix instead of separating into layers in a salad dressing?

Unit Question:

Student role:

Food scientists

By the end of the unit, students figure out ...

What science ideas do students need to figure out in order to explain the phenomenon?



Guided Unit Internalization

Part 1: Unit-level internalization

Unit title: Modeling Matter

What is the phenomenon students are investigating in your unit?

How can we make a mixture separate? How can we make unmixable substances mix instead of separating into layers in a salad dressing?

Unit Question:

Student role:

Food scientists

By the end of the unit, students figure out ...

What science ideas do students need to figure out in order to explain the phenomenon?



Lesson Overview Compilation

Pages 4-5

Planning for the Unit

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Print Materials (8.5" x 11")

Print Materials (11" x 17")

Offline Guide

Lesson Overview Compilation

Modeling Matter
Teacher References

Chapters at a Glance

Unit Question

What happens when two substances are mixed together? (1.2)

Chapter 1: Why did the food coloring separate into different dyes?

Chapter Question

Why did the food coloring separate into different dyes? (1.5)

Investigation Questions

- How are different substances different? (1.2)
- How are different kinds of molecules different? How are molecules similar? (1.3, 1.4)
- How do differences in molecules cause substances to separate? (1.5, 1.6, 1.7)

Key Concepts

- All molecules of one substance are exactly the same, and they are different from molecules of any other substance. (1.4)
- Different molecules have different properties. (1.5)
- The properties of a substance are determined by the properties of its molecules. (1.8)

Chapter 2: Why do some salad dressings have sediments, and others do not?

Chapter Question

Why do some salad dressings have sediments, and others do not? (2.1)

Investigation Questions

- What happens when you mix a solid into a liquid? (2.1)
- What happens to the molecules of a solid and the molecules of a liquid when you mix them together? (2.2, 2.3, 2.4, 2.5)

Key Concepts

- Some solids dissolve in water, and others do not. (2.1)

2

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Lesson Overview Compilation

Modeling Matter
Teacher References

Chapters at a Glance

Unit Question

What happens when two substances are mixed together? (1.2)

Chapter 1: Why did the food coloring separate into different dyes?

Chapter Question

Why did the food coloring separate into different dyes? (1.5)

Investigation Questions

- How are different substances different? (1.2)
- How are different kinds of molecules different? How are molecules similar? (1.3, 1.4)
- How do differences in molecules cause substances to separate? (1.5, 1.6, 1.7)

Key Concepts

- All molecules of one substance are exactly the same, and they are different from molecules of any other substance. (1.4)
- Different molecules have different properties. (1.5)
- The properties of a substance are determined by the properties of its molecules. (1.8)

Chapter 2: Why do some salad dressings have sediments, and others do not?

Chapter Question

Why do some salad dressings have sediments, and others do not? (2.1)

Investigation Questions

- What happens when you mix a solid into a liquid? (2.1)
- What happens to the molecules of a solid and the molecules of a liquid when you mix them together? (2.2, 2.3, 2.4, 2.5)

Key Concepts

- Some solids dissolve in water, and others do not. (2.1)

3

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Guided Unit Internalization

Part 1: Unit-level internalization

Unit title: Modeling Matter

What is the phenomenon students are investigating in your unit?

How can we make a mixture separate? How can we make unmixable substances mix instead of separating into layers in a salad dressing?

Unit Question:

What happens when two substances are mixed together?

Student role:

Food scientists

By the end of the unit, students figure out ...

What science ideas do students need to figure out in order to explain the phenomenon?



Unit Map

Planning for the Unit

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Flextensions in This Unit

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Article Compilation

Flextension Compilation

Investigation Notebook

NGSS Information for Parents and Guardians

Print Materials (8.5" x 11")

Print Materials (11" x 17")

Offline Preparation

Teaching without reliable classroom internet? Prepare unit and lesson materials for offline access.

Offline Guide

Pages 2-3

Modeling Matter
Planning for the Unit

Unit Map

Unit Map

What happens when two substances are mixed together?

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Chapter 1: Why did the food coloring separate into different dyes?

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How they figure it out: Students conduct a chromatography test on the dye mixture and observe as it separates. The class explores and critiques a variety of physical models before creating their own models of what might be happening at the nanoscale. Students share, critique, and revise their diagram models and write scientific explanations.

Chapter 2: Why do some salad dressings have sediments, and others do not?

Students figure out: Salad dressings with sediments contain solids that are not soluble; salad dressings without sediments contain soluble solids. The molecules of water and the molecules of different solids are different from one another. When a solid dissolves in water (it is soluble), it means the molecules of the solid are attracted to the water molecules. When a solid does not dissolve in water, it means the molecules of the solid are not attracted to the water molecules.

How they figure it out: Students get hands-on experience by creating salad dressings. They observe as the solids separate from the liquids and then explore the phenomenon of a solid dissolving at the nanoscale. Students share, critique, and revise their own diagram models and write scientific explanations.

Chapter 3: Why can salad-dressing ingredients separate?

Students figure out: When liquids do not mix together, they are not attracted to one another, so they do not mix together. In addition, molecules have a level of attraction to other A molecules. A molecules have a level of attraction to other B molecules. Liquid ingredients in a salad dressing separate because the attraction between the molecules of one liquid is greater than the attraction between the molecules of the other liquid. Liquids can mix because the molecules of the emulsifier are attracted to both liquids.

Modeling Matter
Planning for the Unit

Simulation to figure out how mixing and non-mixing substances to mix, students then use the simulation to explain how emulsifiers work.

In 10 words or less, what do students figure out by the end of the unit?

Guided Unit Internalization

Part 1: Unit-level internalization

Unit title: Modeling Matter

What is the phenomenon students are investigating in your unit?

How can we make a mixture separate? How can we make unmixable substances mix instead of separating into layers in a salad dressing?

Unit Question:

What happens when two substances are mixed together?

Student role:

Food scientists

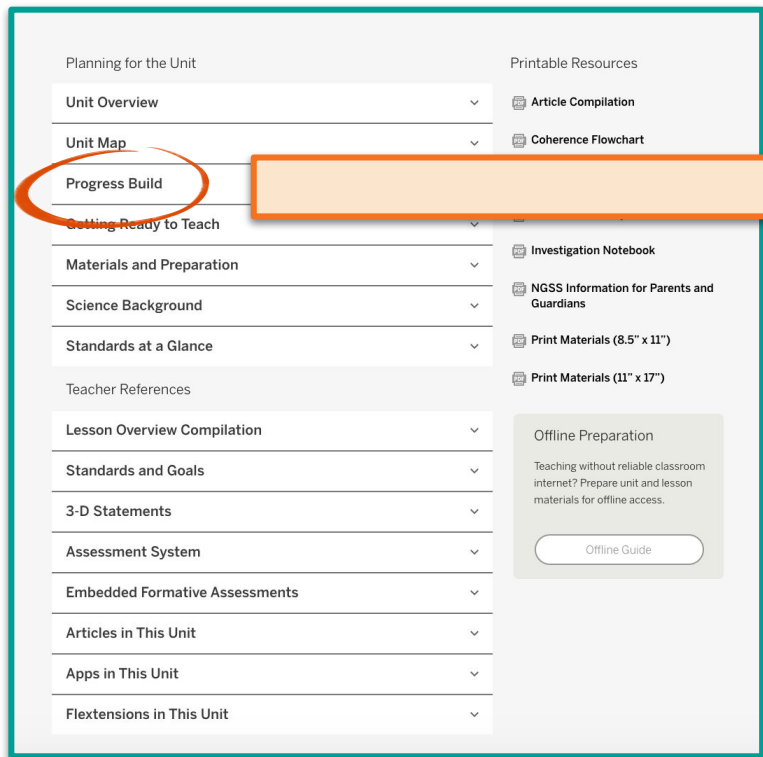
By the end of the unit, students figure out ...

Molecular properties can explain mixing and separating in salad dressing.

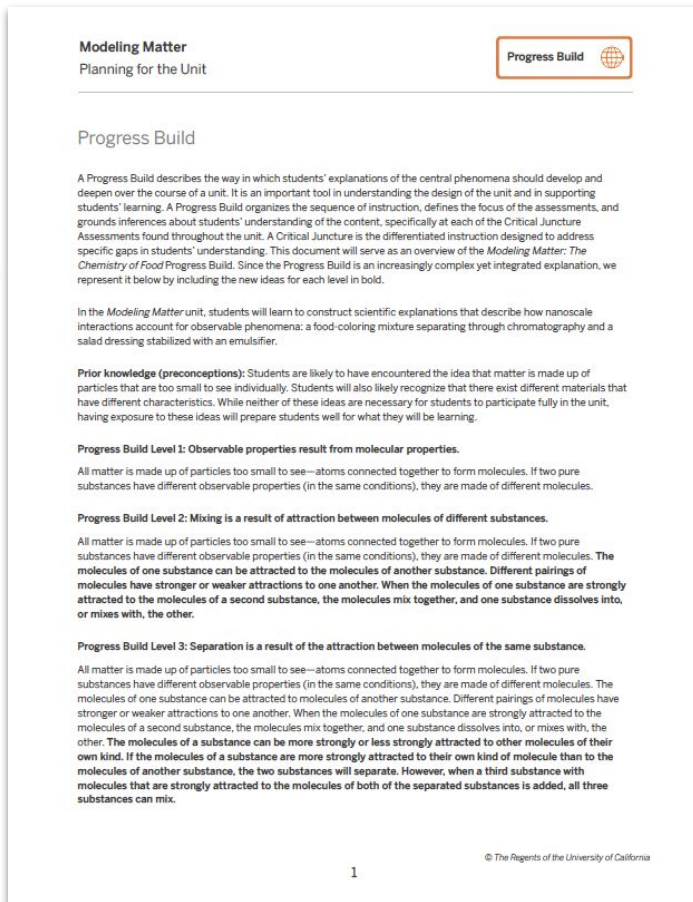
What science ideas do students need to figure out in order to explain the phenomenon?



Progress Build



The screenshot shows a sidebar menu on the left with the following items: Planning for the Unit, Unit Overview, Unit Map, Progress Build (circled in red), Getting Ready to Teach, Materials and Preparation, Science Background, Standards at a Glance, Teacher References, Lesson Overview Compilation, Standards and Goals, 3-D Statements, Assessment System, Embedded Formative Assessments, Articles in This Unit, Apps in This Unit, and Flextensions in This Unit. To the right of the menu is a 'Printable Resources' section with links for Article Compilation, Coherence Flowchart, Investigation Notebook, NGSS Information for Parents and Guardians, Print Materials (8.5" x 11"), and Print Materials (11" x 17"). Below these is an 'Offline Preparation' section with a button labeled 'Offline Guide'. A large orange arrow points from the 'Progress Build' menu item to the right page.



The document is titled 'Modeling Matter' and 'Planning for the Unit'. It features a 'Progress Build' icon in the top right corner. The main heading is 'Progress Build'. The text describes the Progress Build as a tool for understanding the design of the unit and supporting students' learning. It mentions that the Progress Build organizes the sequence of instruction, defines the focus of the assessments, and grounds inferences about students' understanding of the content. It also states that the Progress Build is an increasingly complex yet integrated explanation, and it represents it below by including the new ideas for each level in bold.

In the *Modeling Matter* unit, students will learn to construct scientific explanations that describe how nanoscale interactions account for observable phenomena: a food-coloring mixture separating through chromatography and a salad dressing stabilized with an emulsifier.

Prior knowledge (preconceptions): Students are likely to have encountered the idea that matter is made up of particles that are too small to see individually. Students will also likely recognize that there exist different materials that have different characteristics. While neither of these ideas are necessary for students to participate fully in the unit, having exposure to these ideas will prepare students well for what they will be learning.

Progress Build Level 1: Observable properties result from molecular properties.

All matter is made up of particles too small to see—atoms connected together to form molecules. If two pure substances have different observable properties (in the same conditions), they are made of different molecules.

Progress Build Level 2: Mixing is a result of attraction between molecules of different substances.

All matter is made up of particles too small to see—atoms connected together to form molecules. If two pure substances have different observable properties (in the same conditions), they are made of different molecules. **The molecules of one substance can be attracted to the molecules of another substance. Different pairings of molecules have stronger or weaker attractions to one another. When the molecules of one substance are strongly attracted to the molecules of a second substance, the molecules mix together, and one substance dissolves into, or mixes with, the other.**

Progress Build Level 3: Separation is a result of the attraction between molecules of the same substance.

All matter is made up of particles too small to see—atoms connected together to form molecules. If two pure substances have different observable properties (in the same conditions), they are made of different molecules. **The molecules of one substance can be attracted to molecules of another substance. Different pairings of molecules have stronger or weaker attractions to one another. When the molecules of one substance are strongly attracted to the molecules of a second substance, the molecules mix together, and one substance dissolves into, or mixes with, the other. The molecules of a substance can be more strongly or less strongly attracted to other molecules of their own kind. If the molecules of a substance are more strongly attracted to their own kind of molecule than to the molecules of another substance, the two substances will separate. However, when a third substance with molecules that are strongly attracted to the molecules of both of the separated substances is added, all three substances can mix.**

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Guided Unit Internalization

Part 1: Unit-level internalization

Unit title: Modeling Matter

What is the phenomenon students are investigating in your unit?

How can we make a mixture separate? How can we make unmixable substances mix instead of separating into layers in a salad dressing?

Unit Question:

What happens when two substances are mixed together?

Student role:

Food scientists

By the end of the unit, students figure out ...

Molecular properties can explain mixing and separating in salad dressing.

What science ideas do students need to figure out in order to explain the phenomenon?

Observable properties result from molecular properties. Mixing is a result of attraction between molecules of different substances. Separation is a result of the attraction between molecules of the same substance.



Unit Level

Think - Type - Discuss

Share something you're excited about in teaching this unit to your students.





Questions?

Part 2: Chapter-level Internalization

Part 2: Chapter-level internalization

Directions: Complete the table below. If you plan to teach using the @Home Units, use the Teacher Overview. If you plan to teach using the @Home Videos, navigate to the Coherence Flowcharts in the Unit Guide.

Chapter Question:	
What key concepts do students construct in this chapter?	How do students apply the key concepts to answer the Chapter Question? To solve the phenomenon?

Unit Level Documents

Pages 2-3

Planning for the Unit

Unit Overview

Unit Map

Progress Build

Getting Ready to Teach

Materials and Preparation

Science Background

Standards at a Glance

Teacher References

Lesson Overview Compilation

Standards and Goals

3-D Statements

Assessment System

Embedded Formative Assessments

Articles in This Unit

Apps in This Unit

Flextensions in This Unit

Printable Resources

Article Compilation

Copymaster Compilation

Flextension Compilation

Investigation Notebook

NGSS Information for Parents and Guardians

Print Materials (8.5" x 11")

Print Materials (11" x 17")

Teaching without reliable classroom internet? Prepare unit and lesson materials for offline access.

Offline Guide

Lesson Overview Compilation

Chapters at a Glance

Unit Question

What happens when two substances are mixed together?

Chapter 1: Why did the food coloring separate

Chapter Question

Why did the food coloring separate into different dyes? (1.5)

Investigation Questions

- How are different substances different? (1.2)
- How are different kinds of molecules different? How are they different?
- How do differences in molecules cause substances to separate? (1.3, 1.6, 1.7)

Key Concepts

- All molecules of one substance are exactly the same, and they are different from molecules of any other substance. (1.4)
- Different molecules have different properties. (1.5)
- The properties of a substance are determined by the properties of its molecules. (1.8)

Chapter 2: Why do some salad dressings have sediments, and others do not?

Chapter Question

Why do some salad dressings have sediments, and others do not? (2.1)

Investigation Questions

- What happens when you mix a solid into a liquid? (2.1)
- What happens to the molecules of a solid and the molecules of a liquid when you mix them together? (2.2, 2.3, 2.4, 2.5)

Key Concepts

- Some solids dissolve in water, and others do not. (2.1)

Modeling Matter

Planning for the Unit

Unit Map

Unit Map

What happens when two substances are mixed together?

In the role of food scientists working for Good Food Production, Inc., students are introduced to the idea that all matter is made of particles too small to see and that each different substance is made of particles (molecules) that are unique. Students are then challenged to solve two problems: One problem requires them to separate a mixture, and the other problem requires them to make unmixable substances mix. Students are challenged to use the particulate model of matter to explain their work to the president of the company. In so doing, students figure out that the properties of materials are related to the properties of the nanoparticles that make up those materials.

Chapter 1: Why did the food coloring separate into different dyes?

Students figure out: The different dyes that are mixed together have different properties (colors), so they are made of different molecules. The molecules in the mixture that are carried up the paper by the water are attracted to the water and mix with it. As the water travels up the paper, different kinds of molecules travel different distances because their molecules are different sizes or have a different attraction to the paper.

How they figure it out: Students conduct a chromatography test on the dye mixture and observe as it separates. The class explores and critiques a variety of physical models before creating their own models of what might be happening at the nanoscale. Students share, critique, and revise their diagram models and write scientific explanations.

Chapter 2: Why do some salad dressings have sediments, and others do not?

Students figure out: Salad dressings with sediments contain solids that are not soluble, salad dressings without sediments contain soluble solids. The molecules of water and the molecules of different solids are different from one another. When a solid dissolves in water (it is soluble), it means that the molecules of the solid are attracted to water molecules. When a solid does not dissolve in water, it means that the molecules of the solid are not attracted to water molecules.

How they figure it out: Students get hands-on experience with solids that dissolve and solids that do not dissolve. They then explore the phenomenon of a solid dissolving at the nanoscale in the Modeling Matter Simulation. Students create their own diagram models and write scientific explanations of dissolving.

Chapter 3: Why can salad-dressing ingredients separate again after being mixed?

Students figure out: When liquids do not mix together, they form layers. The A molecules and the B molecules are not attracted to one another, so they do not mix together. In addition to the level of attraction between A molecules and B molecules, A molecules have a level of attraction to other A molecules, and B molecules have a level of attraction to other B molecules. Liquid ingredients in a salad-dressing separate after being mixed if the attraction between molecules of one liquid is greater than the attraction between molecules of different liquids. However, if an emulsifier is added, the liquids can mix because the molecules of the emulsifier are strongly attracted to both A molecules and B molecules.

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Pages 4-5

Part 2: Chapter-level internalization

Directions: Complete the table below. If you plan to teach using the @Home Units, use the Teacher Overview. If you plan to teach using the @Home Videos, navigate to the Coherence Flowcharts in the Unit Guide.

Chapter Question:

Why did the food coloring separate into different dyes?

What key concepts do students construct in this chapter?

- All molecules of one substance are exactly the same, and they are different from molecules of any other substance. (1.4)
- Different molecules have different properties. (1.5)
- The properties of a substance are determined by the properties of its molecules. (1.8)

How do students apply the key concepts to answer the Chapter Question? To solve the phenomenon?

The different dyes that are mixed together have different properties (colors), so they are made of different molecules. The molecules in the mixture that are carried up the paper by the water are attracted to the water and mix with it. Different kinds of molecules travel different distances because their molecules are different sizes or have a different attraction to the paper.

Chapter Level

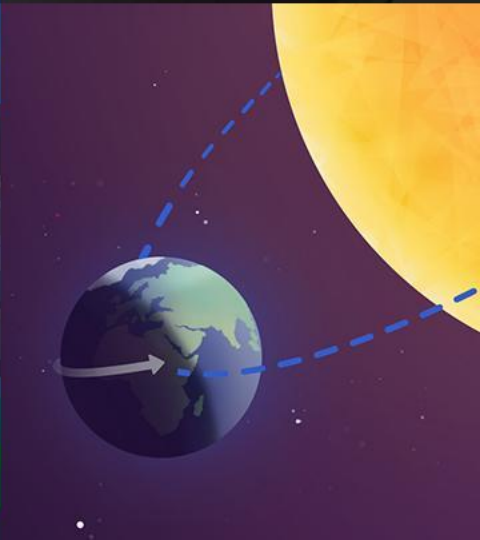
Think - Type - Discuss

What new scientific understandings do your students need to construct in the chapter to support them in figuring out the unit phenomenon?





Questions?



Plan for the day

- Framing the day
- Amplify Science Instructional Materials
- Unit Internalization
- **Planning to teach using @Home resources**
- Reflection and closing

Part 3: Lesson-level Internalization

Key Activities

- **Introducing Good Food Production, Inc.:** Students are introduced to the unit context and to their role as food scientists.
- **Write:** Students complete a pre-unit writing activity to record their initial thoughts about unit content.
- **Read:** Students read the introduction of the unit reference book, *Food Scientist's Handbook*, to learn more about the role of a food scientist.

Ideas for synchronous or in-person instruction

While meeting, introduce the unit context by showing images of food scientists. Invite students to share their ideas about where food scientists work and what they study. Then, have students complete the pre-unit writing and reference book reading after meeting.

The background of the slide is a vibrant red with a liquid, wavy texture. Numerous bright red, glossy droplets of varying sizes are scattered across the right side and top of the image, creating a sense of movement and depth. The lighting on the droplets gives them a three-dimensional appearance with highlights and shadows.

Modeling Matter

@Home Lesson 1



We are starting a unit called *Modeling Matter: The Chemistry of Food*.

This unit is about **matter**, which is the stuff that everything around us is made of, including food!



We will take a **close look at food**, not just as something tasty to eat, but also as something interesting to study.

Let's think about what **food scientists** do.



Take a moment to look at these pictures of food scientists.



Where do you think a food scientist **works**?





Take a moment to look at these pictures.



What do you think food scientists **want to find out** about the food they study?



Good Food Production, Inc.

For the next few weeks,
we are going to take on
the role of **food
scientists** for a company
called Good Food
Production, Inc.

Key Activities

- **Introducing Good Food Production, Inc.:** Students are introduced to the unit context and to their role as food scientists.
- **Write:** Students complete a pre-unit writing activity to record their initial thoughts about unit content.
- **Read:** Students read the introduction of the unit reference book, *Food Scientist's Handbook*, to learn more about the role of a food scientist.

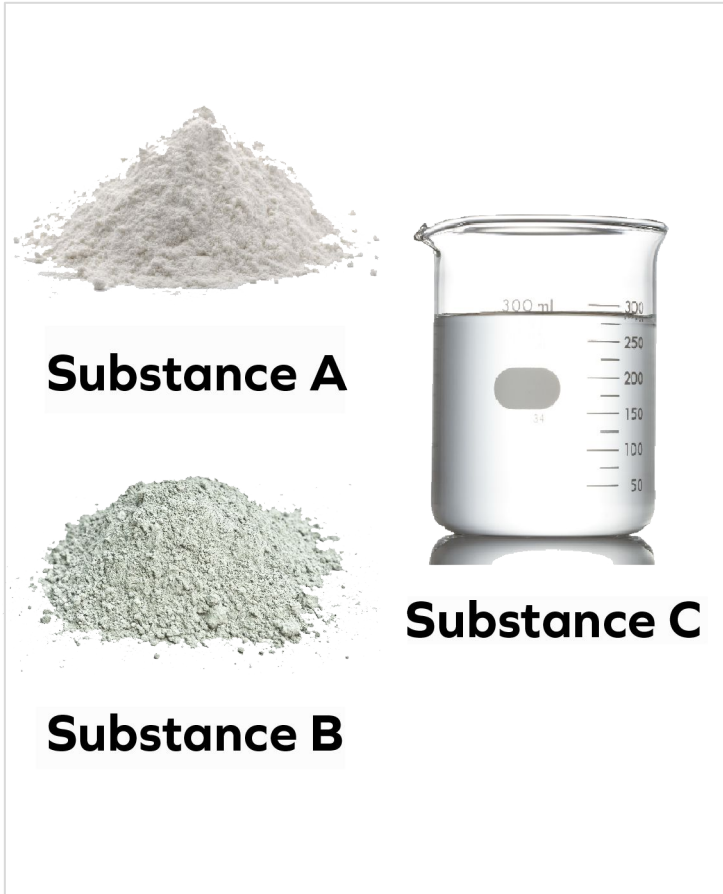
Ideas for synchronous or in-person instruction

While meeting, introduce the unit context by showing images of food scientists. Invite students to share their ideas about where food scientists work and what they study. Then, have students complete the pre-unit writing and reference book reading after meeting.



Before we start, you will **write your ideas** about a food scientist testing new ingredients in her lab by mixing them together.

She tests three **substances**.



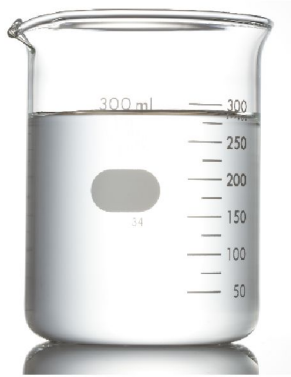
Substance A is a white powder.

Substance B is a different white powder.

Substance C is a clear liquid.



Substance A



Substance C

She adds a spoonful of Substance A to a cup of Substance C. She stirs them for 30 seconds.

Substance A settles to the bottom of the container.



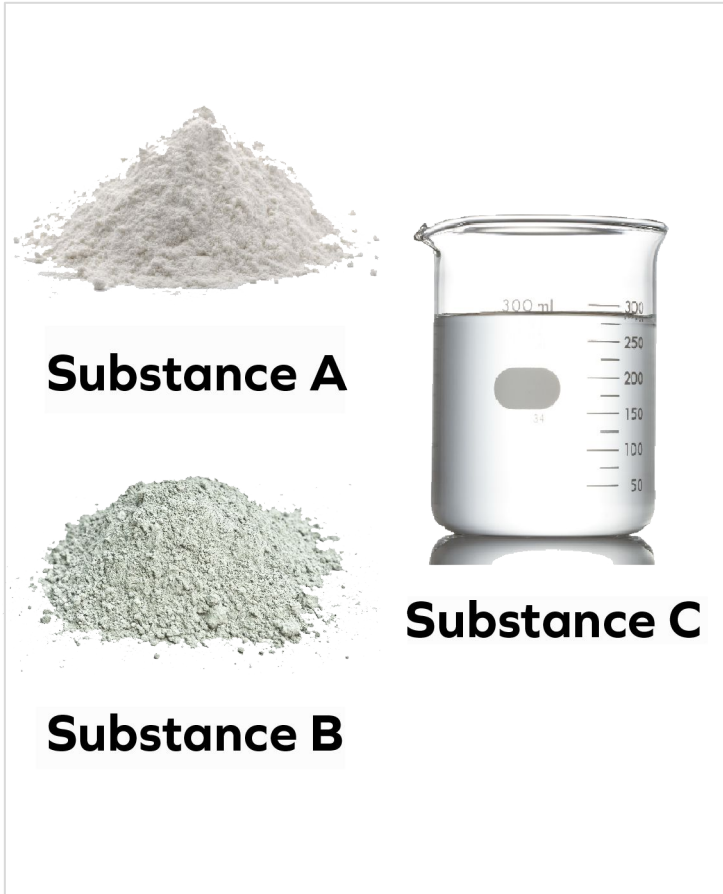
Substance B



Substance C

She adds a spoonful of Substance B to a new cup of Substance C. She stirs them for 30 seconds.

Substance B can no longer be seen.



You are going to write your **first ideas** about why something different happened with Substance A than with Substance B when mixed with Substance C.

Name: _____ Date: _____

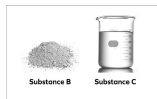
Pre-Unit Writing: Explaining Mixtures

Scenario

A food scientist is testing new ingredients in her lab. She takes a spoonful of Substance A, a white powder, and adds it to Substance C, a clear liquid. She stirs them for 30 seconds. Substance A settles to the bottom of the container.



Next, she takes a spoonful of Substance B, a different white powder, and adds it to a new container of Substance C. She stirs them for 30 seconds. Substance B can no longer be seen in the container.



Question

Why did something different happen with Substance A than with Substance B when mixed with Substance C? Be sure to explain what happened to both substances.

Write a scientific explanation.

On the following pages, answer the question as completely as you can. You can draw a diagram in the box on the last page if it helps you explain your thinking.

Modeling Matter—Lesson 1.1

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1

Modeling Matter—Lesson 1.1

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2

Modeling Matter—Lesson 1.1

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3

Find the Pre-Unit Writing: Explaining Mixtures pages.



Read the directions.

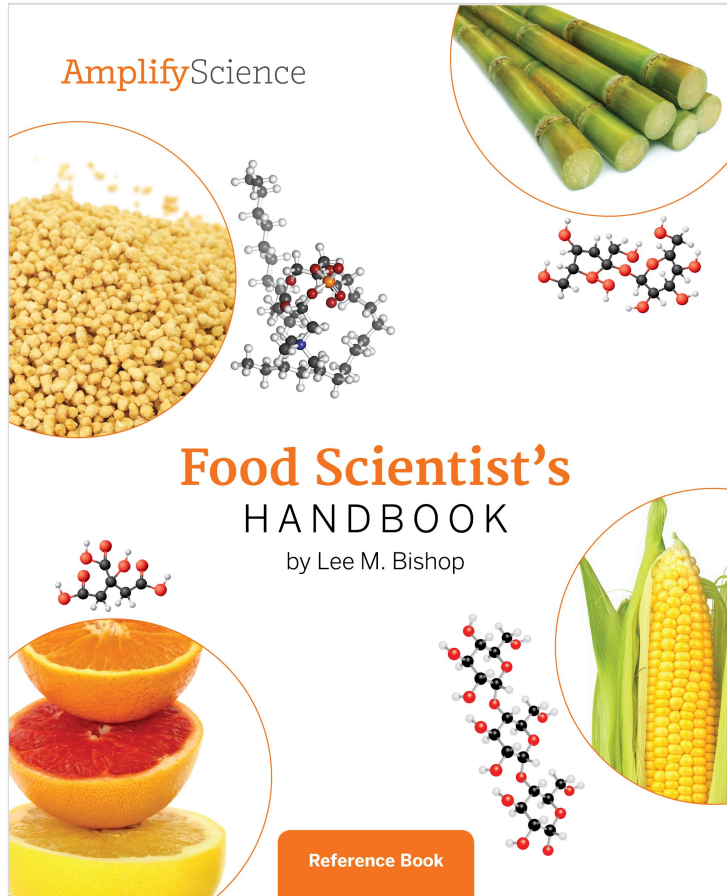
Then, record your ideas about the mixtures.

Key Activities

- **Introducing Good Food Production, Inc.:** Students are introduced to the unit context and to their role as food scientists.
- **Write:** Students complete a pre-unit writing activity to record their initial thoughts about unit content.
- **Read:** Students read the introduction of the unit reference book, *Food Scientist's Handbook*, to learn more about the role of a food scientist.

Ideas for synchronous or in-person instruction

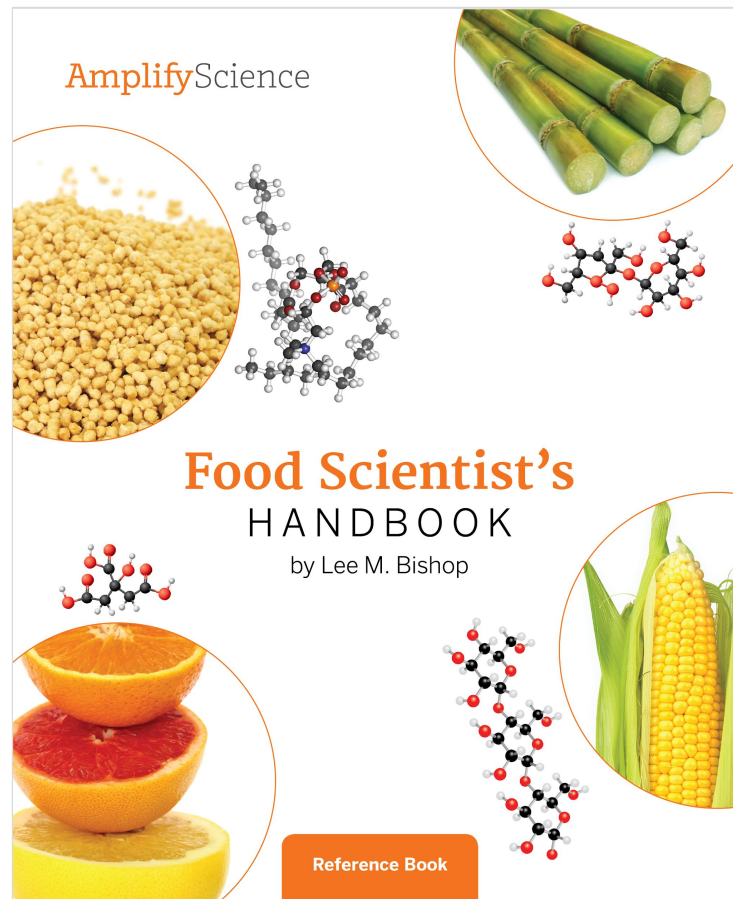
While meeting, introduce the unit context by showing images of food scientists. Invite students to share their ideas about where food scientists work and what they study. Then, have students complete the pre-unit writing and reference book reading after meeting.



This is a **reference book** for food scientists. A reference book is read differently from some other informational books.

Instead of reading reference books cover to cover, we use them to **locate information about topics** we wonder about.

Check with your teacher about how you will access books in this @Home Unit.



You will have many chances to find useful information in this book as you do your food science investigations.

Today we will read the introduction to learn more about the role of a **food scientist**.

You can access a digital version of the book [here](#), or watch a video read-aloud at [\[link\]](#)

Accessing digital books

Click: Log in with Amplify

English

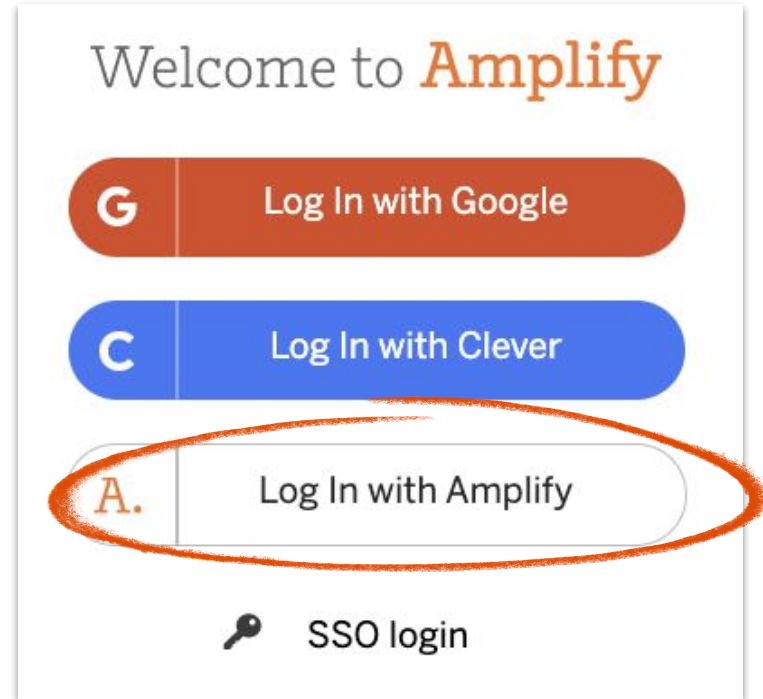
username: ampsci123

Password: ampsci123

Spanish

username: ampsci123sp

Password: ampsci123sp

The image shows a login interface for Amplify. At the top, it says "Welcome to Amplify". Below this are three login buttons: "Log In with Google" (orange), "Log In with Clever" (blue), and "Log In with Amplify" (white with an orange border). The "Log In with Amplify" button is circled in orange. Below these buttons is a link for "SSO login" with a key icon.

Welcome to Amplify

G Log In with Google

C Log In with Clever

A. Log In with Amplify

SSO login



These are food scientists.

Introduction to Food Science

Food science is all about applying scientific thinking to the way food is prepared. It is not just about making flavorful new creations that nobody has ever seen before. It is also about understanding the science behind why things happen the way they do when food is prepared.

Food scientists are scientists who perform careful experiments with food. Food scientists work in labs and out in the field just like other scientists. Some food scientists study and design better ways to grow safe and healthy plants and animals. Other food scientists research ways to take those plants and animals and make new foods in new ways. Another important job of food scientists is to measure what **substances** are in foods, so they can make sure those foods are safe and healthy.

Food scientists are learning more every day about what makes up the ingredients people use in the kitchen. This helps them figure out how to use new ingredients and how to use old ingredients in better ways. Food scientists are always learning more about the **molecules** that make up the ingredients they work with, because knowing more about the molecules helps them think up new and better ways to use those ingredients. Food scientists also think carefully about what happens to ingredients when they put them through processes like mixing, heating, or cooling.



Some food scientists study new ways to make food from plants.



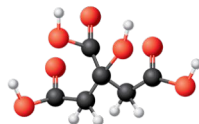
Read
pages
4-5.

Food scientists need to know what is happening to ingredients on a very small scale—the **nanoscale**. Understanding what happens to ingredients on the nanoscale when they are mixed, heated, or cooled can help food scientists figure out what processes they should use to make new kinds of food.

To become a food scientist it is important to learn about how all of science works. Food scientists go to special schools to study food science, but they begin by learning things like math, physics, biology, and chemistry.



Food scientists think about what is happening at the nanoscale in foods: for example, the way citric acid molecules make oranges taste sour.



This is a model of a citric acid molecule.



Read page 6.



Now that we've read about food scientists, let's return to these pictures.



Do you remember the kinds of places **where a food scientist works?**





Scientists who **work in labs** might use special technologies to study foods up close.

Scientists who **work in the field** might visit places where animals or plants are—where foods are raised or grown.



What might scientists
want to find out about
the foods they study?

People's needs and wants for new or safer foods change over time.

By studying foods, food scientists can make **flavorful new creations** and **safer food products** to address these changing needs and wants.



Throughout this unit, we
will continue to learn
about **what food
scientists do.**

End of Lesson



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HALL OF SCIENCE
UNIVERSITY OF CALIFORNIA, BERKELEY

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Key Activities

- **Introducing Good Food Production, Inc.:** Students are introduced to the unit context and to their role as food scientists.
- **Write:** Students complete a pre-unit writing activity to record their initial thoughts about unit content.
- **Read:** Students read the introduction of the unit reference book, *Food Scientist's Handbook*, to learn more about the role of a food scientist.

Ideas for synchronous or in-person instruction

While meeting, introduce the unit context by showing images of food scientists. Invite students to share their ideas about where food scientists work and what they study. Then, have students complete the pre-unit writing and reference book reading after meeting.

Suggestions for Online Synchronous Time



Online synchronous time

Online discussions: It's worthwhile to establish norms and routines for online discussions in science to ensure equity of voice, turn-taking, etc.

Digital tool demonstrations: You can share your screen and demonstrate, or invite your students to share their screen and think-aloud as they use a Simulation or other digital tool.

Interactive read-alouds: Screen share a digital book or article, and pause to ask questions and invite discussion as you would in the classroom.

Shared Writing: This is a great opportunity for a collaborative document that all your students can contribute to.

Co-constructed class charts: You can create digital charts, or create physical charts in your home with student input.



Day 1: @Home Lesson 1			
Minutes for science: 30 min		Minutes for science: _____	
Instructional format: <input type="checkbox"/> Asynchronous <input checked="" type="checkbox"/> Synchronous		Instructional format: <input checked="" type="checkbox"/> Asynchronous <input type="checkbox"/> Synchronous	
Lesson or part of lesson: @Home Lesson 1, Intro (slides 1-6)		Lesson or part of lesson:	
Mode of instruction: <input type="checkbox"/> Preview <input type="checkbox"/> Review <input checked="" type="checkbox"/> Teach full lesson live <input checked="" type="checkbox"/> Teach using synchronous suggestions <input type="checkbox"/> Students work independently using: <input checked="" type="checkbox"/> @Home Packet <input checked="" type="checkbox"/> @Home Slides and @Home Student Sheets <input type="checkbox"/> @Home Videos		Mode of instruction: <input type="checkbox"/> Preview <input type="checkbox"/> Review <input type="checkbox"/> Teach full lesson live <input type="checkbox"/> Teach using synchronous suggestions <input type="checkbox"/> Students work independently using: <input type="checkbox"/> @Home Packet <input type="checkbox"/> @Home Slides and @Home Student Sheets <input type="checkbox"/> @Home Videos	
Students will... be introduced to the unit problem and brainstorm/discuss their ideas about food scientists. They will practice online discussion.	Teacher will... walk through slides 1-6 to introduce the unit problem. Slides 4-5, lead discussions to replace think prompt. Model and set expectations for online class discussion.	Students will...	Teacher will...



Day 1: @Home Lesson 1			
Minutes for science: 30 min		Minutes for science: 30-40 min	
Instructional format: <input type="checkbox"/> Asynchronous <input checked="" type="checkbox"/> Synchronous		Instructional format: <input checked="" type="checkbox"/> Asynchronous <input type="checkbox"/> Synchronous	
Lesson or part of lesson: @Home Lesson 1, Intro (slides 1-6)		Lesson or part of lesson: @Home Lesson 1, slides 7-22: pre-unit writing and browsing reference book	
Mode of instruction: <input type="checkbox"/> Preview <input type="checkbox"/> Review <input type="checkbox"/> Teach full lesson live <input checked="" type="checkbox"/> Teach using synchronous suggestions <input type="checkbox"/> Students work independently using: <input checked="" type="checkbox"/> @Home Packet <input checked="" type="checkbox"/> @Home Slides and @Home Student Sheets <input type="checkbox"/> @Home Videos		Mode of instruction: <input type="checkbox"/> Preview <input type="checkbox"/> Review <input type="checkbox"/> Teach full lesson live <input type="checkbox"/> Teach using synchronous suggestions <input type="checkbox"/> Students work independently using: <input checked="" type="checkbox"/> @Home Packet <input checked="" type="checkbox"/> @Home Slides and @Home Student Sheets <input type="checkbox"/> @Home Videos	
Students will... be introduced to the unit problem and brainstorm/discuss their ideas about food scientists. They will practice online discussion.	Teacher will... walk through slides 1-6 to introduce the unit problem. Slides 4-5, lead discussions to replace think prompt. Model and set expectations for online class discussion.	Students will... Complete pre-unit writing (slides 7-12) on student sheets. Then browse reference book (slides 13-22) to learn more about food science	Teacher will... Assign the pre-unit writing (@Home Lesson 1 student sheets) and review student responses using the Assessment Guide. Communicate expectations about how to access texts.



Look at the *Students will* columns. What are students working in the lesson(s) that you could collect, review, or provide feedback on?

See Some Types of Written Work in Amplify Science to the right for guidance.

If there isn't a work product listed above, do you want to add one? Make notes below.

Asynchronous: pre-unit writing

Synchronous: on slides 4 and 5 (orange question slides) give students an opportunity to stop and jot their ideas before sharing out with the group.

How will students submit this work product to you?

See the Completing and Submitting Written Work tables to the right for guidance on how students can complete and submit work.

Asynchronous: students will submit their completed pre-unit assessment through Schoology.

Synchronous: students will not submit this work. Instead they will hold on to it to track their thinking across the unit.

Some Types of Written Work in Amplify Science

- Daily written reflections
- Homework tasks
- Investigation notebook pages
- Written explanations (typically at the end of Chapter)
- Diagrams
- Recording pages for Sim uses, investigations, etc

Completing Written Work

- Plain paper and pencil (videos include prompts for setup)
- (6-8) Student platform
- Investigation Notebook
- Record video or audio file describing work/answering prompt
- Teacher-created digital format (Google Classroom, etc)

Submitting Written Work

- Take a picture with a smartphone and email or text to teacher
- Through teacher-created digital format
- During in-school time (hybrid model) or lunch/materials pick-up times
- (6-8) Hand-in button on student platform

How will you differentiate this lesson for diverse learners? (Navigate to the lesson level on the standard Amplify Science platform and click on differentiation in the left menu.)

Look at the *Students will* columns. What are students working in the lesson that you could collect, review, or provide feedback on?
See Some Types of Written Work in Amplify Science to the right for guidance.

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Asynchronous: students will submit their completed pre-unit assessment through Schoology.

Synchronous: students will not submit this work, instead they will hold on to it to track their thinking across the unit.

Amplify Science Modeling Matter Chapter 1 @Home Science Wall

Chapter 1 Question

Why did the food coloring separate into different dyes?

Key Concepts

All molecules of one substance are exactly the same, and they are different from molecules of any other substance.

Different molecules have different properties.

The properties of a substance are determined by the properties of its molecules.

Amplify Science

Modeling Matter Chapter 1 @Home Science Wall

Vocabulary

property

substance

model

molecule

attract

Classroom, etc)

How will you differentiate this lesson for diverse learners? (Navigate to the lesson level on the standard Amplify Science platform and click on differentiation in the left menu.)

Supports:

- Allow multiple means of expression on the pre-unit assessment (verbal, diagram, writing)
- Leverage primary languages during discussion/writing
- Invite students to share their experiences with cooking and food during initial discussion
- Provide extra time or chunk out the pre-unit writing
- Make available the @Home Classroom Wall found in the @Home Student Packets to support discussions and writing. Students can add pictures to go with the vocabulary/key concepts to help them make meaning.

Planning Time

pages 9-12



Multi-day planning, including planning for differentiation and evidence of student work

Day 1: _____			
Minutes for science: _____		Minutes for science: _____	
Instructional format: <input type="checkbox"/> Asynchronous <input type="checkbox"/> Synchronous		Instructional format: <input type="checkbox"/> Asynchronous <input type="checkbox"/> Synchronous	
Lesson or part of lesson:		Lesson or part of lesson:	
Mode of instruction: <input type="checkbox"/> Preview <input type="checkbox"/> Review <input type="checkbox"/> Teach full lesson live <input type="checkbox"/> Teach using synchronous suggestions <input type="checkbox"/> Students work independently using: <input type="checkbox"/> @Home Packet <input type="checkbox"/> @Home Slides and @Home Student Sheets <input type="checkbox"/> @Home Videos		Mode of instruction: <input type="checkbox"/> Preview <input type="checkbox"/> Review <input type="checkbox"/> Teach full lesson live <input type="checkbox"/> Teach using synchronous suggestions <input type="checkbox"/> Students work independently using: <input type="checkbox"/> @Home Packet <input type="checkbox"/> @Home Slides and @Home Student Sheets <input type="checkbox"/> @Home Videos	
Students will...	Teacher will...	Students will...	Teacher will...

Submitting Written Work in Amplify Science

Reflections
 Exit tickets
 Notebook pages
 Assessments (typically at the end of Chapter)
 Simulations for Sim uses, investigations, etc

Written Work	Submitting Written Work
Pencil prompts	<ul style="list-style-type: none"> Take a picture with a smartphone and email or text to teacher
Platform notebook audio file	<ul style="list-style-type: none"> Through teacher-created digital format
Prompt digital	<ul style="list-style-type: none"> During in-school time (hybrid model) or lunch/materials pick-up times (6-8) Hand-in button on student platform

platform and click on differentiation in the left menu.)

Preparing to Teach Tips & Tricks

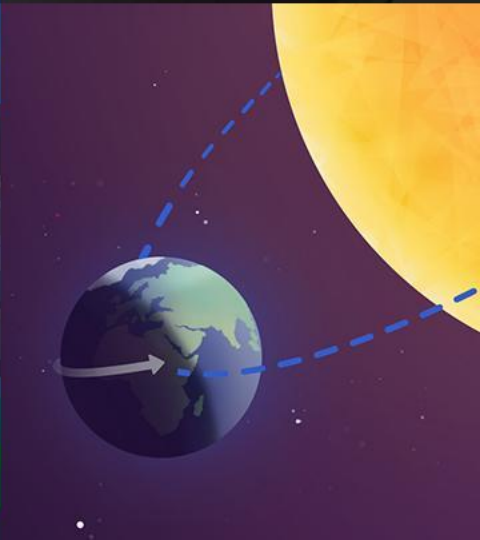
Use the standard Amplify Science TG alongside the @Home Resources to meet the needs of diverse learners.

Make sure you understand the big picture of the unit before diving into the lessons.

Be creative when it comes to student work.



Questions?



Plan for the day

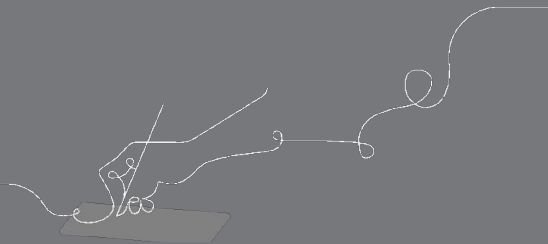
- Framing the day
- Amplify Science Instructional Materials
- Unit Internalization
- Planning to teach using @Home resources
- **Reflection and closing**

Reflecting on our goals

Are you able to:

- Leverage your understanding of your upcoming unit to make instructional decisions about remote learning using the Amplify Science@Home resources?
- Develop a multi-day plan for using @Home resources within your class schedule and instructional format?

e



Welcome to Amplify Science!

This site contains supporting resources designed for the Los Angeles Unified School District Amplify Science adoption for grades TK–8.

All LAUSD schools have access to Amplify Science resources at this time.

Click here for [Remote Learning Resources for Amplify Science](#)

[Click here](#) to go back to the LAUSD homepage.

Click the button below to preview the digital Teacher's Guide, and check back for exciting updates to this site!



<https://amplify.com/lausd-science/>

Additional Amplify resources



Program Guide

Glean additional insight into the program's structure, intent, philosophies, supports, and flexibility.

<http://amplify.com/science/california/review>

Amplify Help

Find lots of advice and answers from the Amplify team.

my.amplify.com/help

Additional Amplify resources



Caregivers site

Provide your students' families information about Amplify Science and what students are learning

amplify.com/amplify-science-family-resource-intro/

Additional Amplify Support

Customer Care

Seek information specific to enrollment and rosters, technical support, materials and kits, and teaching support, weekdays 7AM-7PM EST.



scihelp@amplify.com



800-823-1969



Amplify Chat

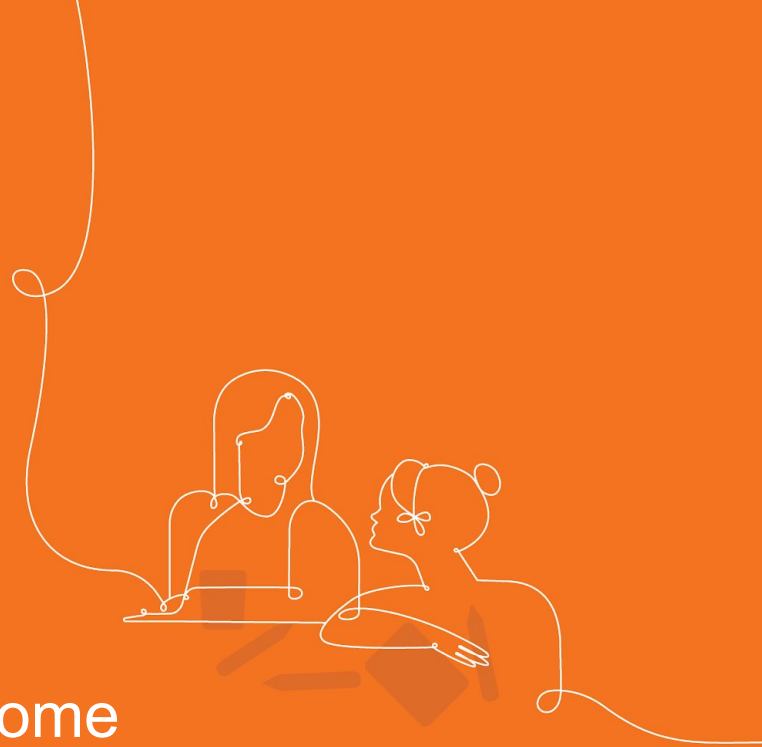
When contacting the customer care team:

- Identify yourself as an Amplify Science user.
- Note the unit you are teaching.
- Note the type of device you are using (Chromebook, iPad, Windows, laptop).
- Note the web browser you are using (Chrome or Safari).
- Include a screenshot of the problem, if possible.
- Copy your district or site IT contact on emails.

Thank you for your feedback!

Session: Unit Internalization with @Home Resources

Presenter: xx



Creating Assignments in Schoology

- Click Add Materials.
- Select Add Assignment.
- Fill out the Create Assignment form.
- Options. Use Options to turn on/off the following features: Use Individually Assign to only display the assignment to a specific member of the course or a grading group. ...
- Click Create to complete

LAUSD Shared Logins

AmplifyScience

Go to: my.amplify.com

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Log In with Amplify

District Shared Logins		
Grade	Username	Password
Kindergarten	LAUSDscienceK	LAUSD1234
1	LAUSDscience1	LAUSD1234
2	LAUSDscience2	LAUSD1234
3	LAUSDscience3	LAUSD1234
4	LAUSDscience4	LAUSD1234
5	LAUSDscience5	LAUSD1234
6	LAUSDscience6	LAUSD1234
7	LAUSDscience7	LAUSD1234
8	LAUSDscience8	LAUSD1234

Elementary Student Apps Shared Logins

English

- Username: **ampsci123**
- Password: **ampsci123**

Spanish

- Username: **ampsci123sp**
- Password: **ampsci123sp**



**Elementary
Student Apps**