



F.4 - Chemistry

D + A	Good morning principal, teachers and our fellow schoolmates
A	I'm Angel from Class 4C.
D	I'm Daisy also from Class 4C. Christmas is around the corner. Angel, what is your favorite food you usually eat during Christmas?
A	Emm... I usually bake cookies and share them with my parents. I can't resist the flavor coming from the oven. After the cookies are baked, the color of them turns brown. It's so attractive.
D	Do you know that this is because of a chemical reaction in the oven?
A	Really?
D	Yes, the chemical reaction is called Mallard reaction, which happens between amino acid and reducing sugar. When they are mixed together and are placed under an elevated temperature, proteins and sugar break down and rearrange their own chemical structures themselves. Finally, rich brown color and a range of flavor are produced.
A	Wow, this reaction is must be the most delicious reaction I have ever heard of! I guess it always occurs when we are preparing meals, doesn't it?
D	Yes for sure. This reaction occurs when we are making beef, French fries, bread and a lot more. It's hard to believe that the chemical reactions mentioned in books are so close to our daily life.
A	Right. That's why learning chemistry gives us so much fun. Our fellow schoolmates, you may try to bake cookies and observe how this tasty reaction happen in the coming Christmas holiday.
D + A	This is the end of our sharing, thank you for listening.