**Lesson Title: Measure of presence of sweetness**

**Grade: 5th**

**Objectives: Understand physical and chemical change**

**Standards: Science**

**5.1.2 Nature of Science**

**Materials/preparation: refractometer, apples, & Brix scale**

**Sequence of activities/procedures:**

1. Explain, that an apple that is good has sugar in it. Why don’t you eat unripe apples?
2. Experiment with different varieties of apples and different degrees of ripeness.

**Assessment/Closure: Students will be able to measure in a quantitative manner of sweetness in different types of apples. The apple that is the sweetest will have a higher brix level than a tart apple.**

**Considerations: An indicator of whether it is an acid or base.**