

Part 1

The following assessment was pushed out to students through google forms.



Low Fat Milk



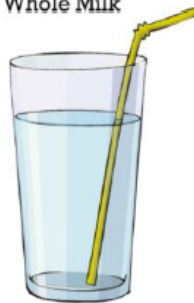
Whole Milk



Kool-Aid



Soda



Water

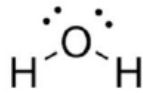


Carbonated
Water

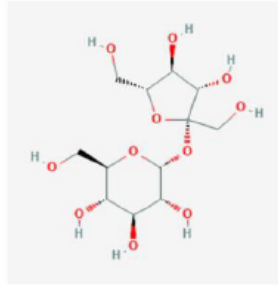
Your friend orders some dinner from a local restaurant and discovers the food is super spicy. They usually like spicy food, but this time the cook put a LOT of hot peppers in the meal. Your friend's mouth is "on fire" and they need to drink something quickly. Which of the beverages above would you recommend to your friend to help stop the burning sensation? Please explain your choice.

Part 2

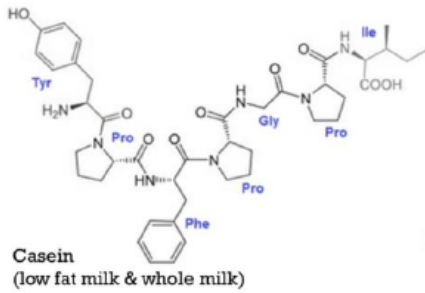
Representations of molecules in beverages from part 1.



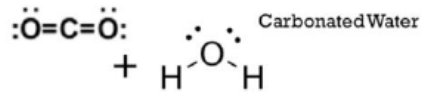
Water



Sucrose (Kool-Aid)

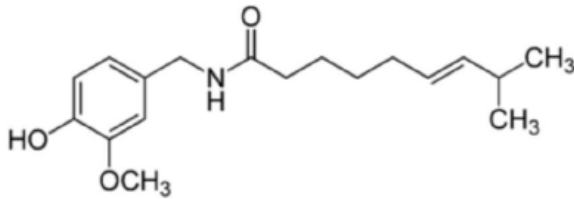


Casein
(low fat milk & whole milk)



Carbonated Water

Capsaicin



Capsaicin, pictured above, is the ingredient in peppers that causes your mouth to burn when you eat spicy food. Also pictured above are representations of molecules found in the different beverages from question 1. Which beverage(s) would you recommend to your friend to help stop their mouth from burning? Please explain your thinking.