Cooking

Think of your kitchen as a kind of laboratory! When we cook food, we use a series of chemical reactions to change ingredients in many different ways.

Digestion

Chemistry helps our bodies make energy from food! Chemical reactions between the food we eat and acids in our stomach breaks food molecules down into nutrients we can use.

Soaps and Detergents

Chemistry can really clean! Oily stains chemically bind to soaps so they can be lifted away with water. And detergents change the chemical properties of water so it can rinse the stain away.