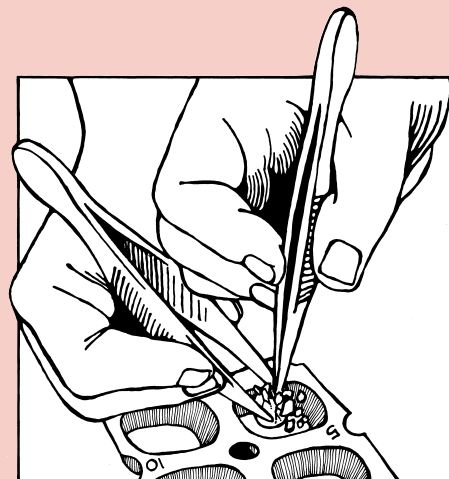


## Student Instructions for Testing Foods for Glucose

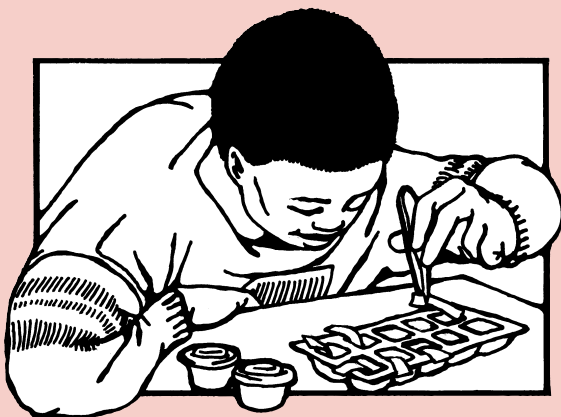
1. Answer pre-lab questions 1 and 2 on **Record Sheet 7-A**.
2. As with the starch test, some foods need preparation before testing. Touching the test food with your fingers may contaminate the foods. Use your forceps to place a piece of beef stick and small portions of dried apple and doughnut into their matching numbered sections of the test tray. Then, also with forceps, do the following:
  - Tear the apple into small pieces.
  - Pull apart the piece of beef stick.
  - Flatten the piece of doughnut.



3. Put one spoonful of each of the other foods into your test tray. Make sure the number of each spoon matches the number of the food and the test tray section you place it in.

4. Add two drops of water to each food and stir the food and water well with a toothpick (a different toothpick for each food). Wait at least two minutes to give the foods time to get soaked by or dissolve in the water. (Rice may take longer. Consult your teacher.)





5. Use the forceps to put one strip of glucose test paper in each tray section with the food and water mixture. Make sure at least half of every glucose test paper is wet.



6. Wait a few seconds and then observe the color of the paper in tray section 1. How does it compare to the control paper you taped to **Record Sheet 6-A**? For each result, also check the color table for the glucose test paper to see if glucose is present. If so, how much? Share your observations with your teammates.

7. Record your observations for the first food on **Record Sheet 7-A**. Tape the test paper on the Record Sheet next to the name of the first food.

8. Repeat this process for the other foods. Be sure to tape each glucose test paper on your Record Sheet next to the name of its food.

9. With your group, decide which food(s) tested positive (+) and which tested negative (-). Record your decisions on your Record Sheet.

10. Complete the post-lab questions.

11. Now follow your cleanup instructions.



## Record Sheet 7-A

Name: \_\_\_\_\_

Date: \_\_\_\_\_

**Glucose Test for Foods****Pre-Lab Questions**

1. What is the nutrient you are testing for? \_\_\_\_\_  
\_\_\_\_\_
2. What test material are you using to identify the nutrient? \_\_\_\_\_  
\_\_\_\_\_
3. What is the color of the test material before it is used? \_\_\_\_\_  
\_\_\_\_\_

**Lab**

Now test each liquid for glucose. As you complete each test, record your results on the table on the next page. When the table is completed, answer the questions below.

**Post-Lab Questions**

Using your results, how can you identify a positive test (+) for glucose?

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Using your results, how can you identify a negative test (-) for glucose?

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Describe the results of this test on any food for which the result was not clearly positive or negative. \_\_\_\_\_

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**LESSON 7**

**Record Sheet 7-A (continued)**

Name: \_\_\_\_\_

Date: \_\_\_\_\_

**Glucose Test for Foods Table**

<b>Test Foods</b>	<b>Prediction: present (+) not present (-) don't know (dk)</b>	<b>Observation of Glucose Test Paper after Test</b>	<b>First Test Results +, -, dk</b>	<b>Second Test Results +, -, dk</b>
1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				
9.				
10.				