

SECTION 11: SMELLS IN THE ENVIRONMENT

LAB

INTRODUCTION

Have you ever almost taken a sip of milk and then realized that it smelled spoiled? Your sense of smell can alert you that a hard boiled egg is rotten before you put it into your mouth. Unpleasant smells can be signals to warn us that a substance is not safe to eat. People can sense about 10,000 different smells. You know that you can identify many foods just by their smells. Other products also have distinctive smells, such as shampoo and bug spray, you know that these substances are not to be eaten! For example, gas companies put a foul (unpleasant) smell in gas used in homes and laboratories at school. The smell allows you to detect a gas leak so that the leak can be stopped.

ASSESSMENT ANCHORS ADDRESSED

- S4.A.2.1** Apply skills necessary to conduct an experiment or design a solution to solve a problem.
- S4.C.1.1** Describe observable physical properties of matter.
- S4.A.3.3** Identify and make observations about patterns that regularly occur and reoccur in nature.

PURPOSE

In this activity, you will practice noticing smells in the environment and becoming aware of smells that are safe and smells you should avoid.

MATERIALS

1 feather 6 balls: cotton, foam, glass, plastic,
 rubber, steel

Index cards Journal page for Activity 1

Safety pin

*Teacher provides items marked with **