Name: _____ Date: _____

Why Cooks Stir With Wooden Spoons

Circle group

A cook stirs hot soup. The spoon is metal. It stays in the pot. After a while, the handle gets warm. It may get too hot to hold.

Heat moves from hot things to cool things. The soup heats the spoon. The heat goes up the spoon to the handle.

Metal lets heat move fast. Wood lets heat move slowly. A wooden spoon stays cool in the handle.

So cooks like wooden spoons. Pots have wood or plastic handles too. Ask a grown-up for help with hot things.

Questions

1. What happens to a metal spoon in hot soup?

_____

_____

2. Which way does heat move?

_____

_____

3. Which lets heat move fast, metal or wood?

_____

_____

4. Why do pots have wood or plastic handles?

_____

_____

5. Why is a wooden spoon good for hot soup?

_____

_____

Words to know

stir: to mix food by moving a spoon around
heat: energy that makes things warm
handle: the part you hold

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

Why Cooks Stir With Wooden Spoons

Triangle group

A cook stirs a pot of hot soup. If the spoon is metal and stays in the pot, something happens. After a while, the handle feels warm. Soon it may be too hot to hold.

Heat always moves from hot things to cooler things. The hot soup warms the metal at the bottom of the spoon. Then the heat travels up the spoon, little by little, until it reaches the handle.

Metal lets heat move through it very fast. Wood lets heat move through slowly. A wooden spoon in the same soup stays cool in the handle for much longer.

That is why many cooks like wooden spoons. It is also why pots often have handles made of wood or plastic. Always ask a grown-up to help when things are hot.

Questions

1. What happens to a metal spoon left in hot soup?

_____

_____

2. Which way does heat move?

_____

_____

3. Which lets heat move faster, metal or wood?

_____

_____

4. Why do many pots have handles made of wood or plastic?

_____

_____

5. Why is a wooden spoon a good choice for stirring hot soup?

_____

_____

Words to know

stir: to mix food by moving a spoon around
heat: energy that makes things warm
handle: the part you hold
travels: moves from one place to another

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

Name: _____ Date: _____

Why Cooks Stir With Wooden Spoons

Square group

A cook stirs a large pot of hot soup. If the spoon is made of metal and stays in the pot, something curious happens. After a while, the handle begins to feel warm, and soon it may be too hot to hold.

Heat always flows from hot things toward cooler things. The hot soup warms the metal at the bottom of the spoon. Then the heat travels up through the spoon, little by little, until it reaches the handle.

Metal allows heat to move through it very quickly. Wood allows heat to move through it slowly. A wooden spoon in the same soup keeps a cool handle for much longer.

That is why many cooks prefer wooden spoons. It is also why pots often have handles made of wood or plastic. Always ask a grown-up for help whenever things are hot.

Questions

1. What happens to a metal spoon that is left in hot soup?

_____

_____

2. In which direction does heat always flow?

_____

_____

3. Which allows heat to move faster, metal or wood?

_____

_____

4. Why do pots often have handles made of wood or plastic?

_____

_____

5. Why is a wooden spoon a sensible choice for stirring hot soup?

_____

_____

Words to know

stir: to mix food by moving a spoon around
heat: energy that makes things warm
handle: the part you hold
travels: moves from one place to another

Talk together (every group has these)

1. Find one fact that every group read. How did your sheet say it?
2. What did your sheet tell you that you think another group's did not? Ask them.
3. What is one question about this topic that none of the sheets answered?

For the teacher: Why Cooks Stir With Wooden Spoons

Each student sheet carries a shape, not a level. The same topic and facts, written three ways.

Circle: Why Cooks Stir With Wooden Spoons

Easier · 89 words · Flesch-Kincaid grade 0.3

1. The handle gets warm, maybe too hot to hold.
2. From hot things to cool things.
3. Metal.
4. Heat moves through them slowly, so they stay cool.
5. Its handle stays cool.

Triangle: Why Cooks Stir With Wooden Spoons

This passage · 132 words · Flesch-Kincaid grade 2.9

1. The handle gets warm, then maybe too hot to hold.
2. From hot things to cooler things.
3. Metal.
4. Those handles stay cooler because heat moves through them slowly.
5. Its handle stays cool because wood does not pass heat quickly.

Square: Why Cooks Stir With Wooden Spoons

Harder · 142 words · Flesch-Kincaid grade 4.1

1. Its handle gets warm and may become too hot to hold.
2. From hot things toward cooler things.
3. Metal.
4. Heat moves through those handles slowly, so they stay cooler.
5. Its handle stays cool because wood passes heat on slowly.