**List of suggested project titles (Theme: Food Science)**

**Select ONE project title from each category of Biology, Chemistry & Physics - THREE project titles in total. One of the project title has to be modified.**

The URL provided is for reference. Your group is encouraged to conduct your own research using other resources (internet, books etc.). To help your group in modifying your project, visit the url and click on the **‘Make it your own’** tab *(for science buddies websites only)*.

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| **Category**  | **No.** | **Project Title** | **URL** |
| **Biology** | **B1** | How packaging affects food spoilage | https://www.sciencebuddies.org/science-fair-projects/project-ideas/FoodSci\_p025/cooking-food-science/how-food-wrappings-affect-spoilage#summary |
| **B2** | Diet and Memory: Is There a Connection? | https://www.education.com/science-fair/article/diet-memory-connection/ |
| **B3** | Different methods of preserving frozen food | https://www.sciencebuddies.org/science-fair-projects/project-ideas/FoodSci\_p035/cooking-food-science/how-to-freeze-vegetables#summary |
| **B4** | From Bitter to Sweet: How sugar content changes in ripening fruit  | https://www.sciencebuddies.org/science-fair-projects/project-ideas/FoodSci\_p063/cooking-food-science/how-sugar-content-changes-in-ripening-fruit |
| **B5** | Taming the effects of spicy food. | https://www.education.com/science-fair/article/taming-the-effects-of-spicy-food/ |
| **B6** | Feel good: Can food boost your mood? | https://www.education.com/science-fair/article/food-boost-mood/ |
| **B7** | Do garlics have antibacterial and antimicrobial properties? | https://www.education.com/science-fair/article/garlic-prevent-microbial-growth/ |
| **Chemistry** | **C1** | Can Cooked Beans Grow? | https://www.education.com/science-fair/article/can-cooked-beans-grow/ |
| **C2** | Candy Chromatography: What makes those colours? | https://www.sciencebuddies.org/science-fair-projects/project-ideas/FoodSci\_p006/cooking-food-science/candy-chromatography#summary |
| **C3** | Burning Calories: How much energy is stored in different types of food?  | https://www.sciencebuddies.org/science-fair-projects/project-ideas/FoodSci\_p012/cooking-food-science/food-calorimeter#summary |
| **C4** | Which orange juice has the most Vitamin C? | https://www.sciencebuddies.org/science-fair-projects/project-ideas/Chem\_p044/chemistry/which-orange-juice-has-the-most-vitamin-c#summary |
| **C5** | Does cooking food destroy its potential vitamins levels? | https://www.education.com/science-fair/article/cooking-food-destroy-vitamin-levels/ |
| **C6** | How do different starches act as thickening agents in food? | https://www.education.com/science-fair/article/starch-thickening-agent/ |
| **C7** | Devise a new or improved method of preserving food without refrigeration. | https://www.education.com/science-fair/article/preserving-food/ |
| **Physics** | **P1** | Hot Pot: Choosing the Right Pot in Which to Cook Your Meals | https://www.sciencebuddies.org/science-fair-projects/project-ideas/FoodSci\_p031/cooking-food-science/choosing-the-right-pot |
| **P2** | How to position food best in microwave oven for cooking | https://www.sciencebuddies.org/science-fair-projects/project-ideas/FoodSci\_p033/cooking-food-science/how-to-position-food-in-microwave-cooking |
| **P3** | Strength in numbers: Spaghetti beams | https://www.scientificamerican.com/article/strength-in-numbers-spaghetti-beams/ |
| **P4** | Eating light: how the freshness of food is affected by light | https://www.education.com/science-fair/article/food-freshness-light-degradation/ |
| **P5** | Is a Denser Fruit Healthier? | https://www.education.com/science-fair/article/does-density-indicate-nutrition/ |
| **P6** | Raw vs Cooked food: Will cooking food increase or decrease calories? | https://www.education.com/science-fair/article/bomb-calorimeter/ |
| **P7** | Cut or uncut? Does Cutting Foods Into Pieces Make It Cook Faster? | https://www.education.com/science-fair/article/cutting-food-cook-fast-uncut/ |