

Interesting Fact

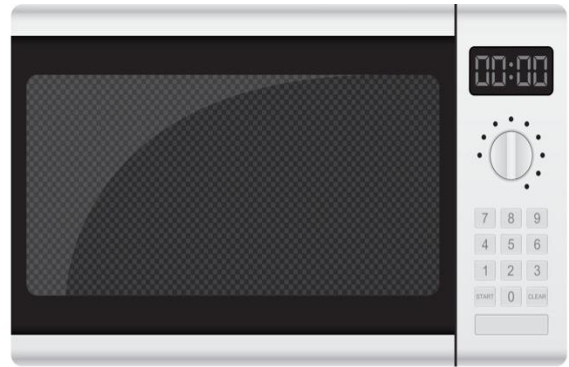
Convection cooking reduces cooking by 25 to 35%. This occurs when molecules close to the heat source becoming warm and are replaced by unheated ones.

Radiation Cooking

Is the use of frequency waves that penetrate food and agitate water molecules.

This type of transfer can be accomplished by:

- Heating food in the microwave
- Warming your hands over a fire



Interesting Fact

Ever laid on a towel at the beach to catch some rays? Well, guess what, the warmth you feel on your skin from the sun's rays is a form of radiation.

Can you think of a few examples of **Conduction, Convection and Radiation in your everyday life?**

List them here:

1) _____

4) _____

2) _____

5) _____

3) _____

6) _____