

- Daisy Gibson School
  - Teacher, Coordinator,
    & Mentor
- MEEC
  - Believer and Supporter
- Solar Cook Off
  - 6th Year Participant

## Why Solar Cooking?

- Two Reasons
  - Increased STEAM Integration
  - Increased Student Engagement



## BACKGROUND CHECK

#### • What is STEAM Education?

The basis of true STEAM education ties it to real world issues and authentic problems as well as incorporates 21st Century learning skills through hands-on activities.

## • What does STEAM learning look like?

Student-Centered, problem-based projects that have deliverables in which students must justify their relevance to authentic audiences.

# STEAM INTEGRATION IN THE CLASSROOM

Integrates all 5 areas of STEAM

Meets NGSS, Common Core, and ISTE Standards

Incorporates 21st Century learning skills

Communication, Collaboration, Creative & Critical Thinking

The 3 "C" of Success are built

Curiosity, Courage, and Confidence

# STUDENT ENGAGEMENT IN THE CLASSROOM

- Students learn of the issues that affect many poor, wood-fueled reliant, countries
- They are given a problem that is authentic and through collaboration design and construct innovated solutions they get to test for effectiveness and efficiency

### BACKGROUND

- Wood-Fuel demands and water purification are the two biggest issues in many, if not most, over-populated or poor countries.
- Cooking with solar power, especially along the equatorial countries reduces fuel demands so that people can cook in the relative safety of their homes/villages as well as enables them to provide a more pure water source for themselves
- This in turn helps prevent disease, malnutrition, and even human trafficking in these areas.

## PASTEURIZING WATER EXPERIMENT

- A great experiment to show the power of solar energy.
  - Place foil around a large bowl and a small dark cup in center. Fill bowl with dyed water.
     Cover with plastic wrap and place weights right above the cup.



# THE GREAT MEEC SOLAR COOK-OFF:)

- Up to two teams
  grades 4 12
- Design and construct solar oven
- Design and cook up3 recipes for 3 judges
- +20 teams Compete!



#### Week 1

 Select Teams; go over what solar cooking is and why it's important; Review CARES and collect sketches of possible solar cookers; build a materials list and hand out permission slips



#### Week 2

 Collect permission and media release forms;
 Review CARES (Make sure they understand how a solar cooker works); build your solar cooker



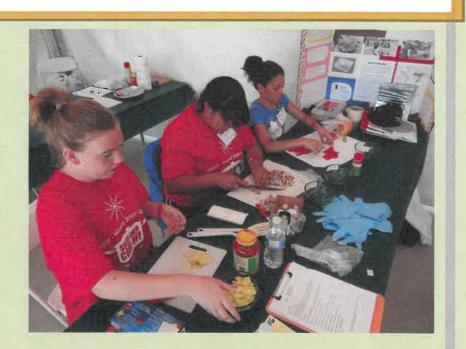
#### Week 3

 Complete solar cooker and test inside temperature; Fill out Design forms; develop a menu



#### Week 4

 Make adjustments, if any, to solar cooker, test cook first meal (sometimes it's good to stove cook the menu for taste before this); fill out recipe form; have students explain how the solar oven works



#### Week 5

 Make final adjustments, if any, to the solar cooker; make sure you have all forms collected and ready to go; have your teams decorate their cookers to reflect who they are



#### Week 6

 If possible, test cook one more time



#### Week 8

Off to the Cook-Off





There are several types of Ovens, such as the box, panel, and parabolic. All of these work well but the one I find works the best for this competition is a combination Panel Box Cooker.





I use the C.A.R.E.S. Principle

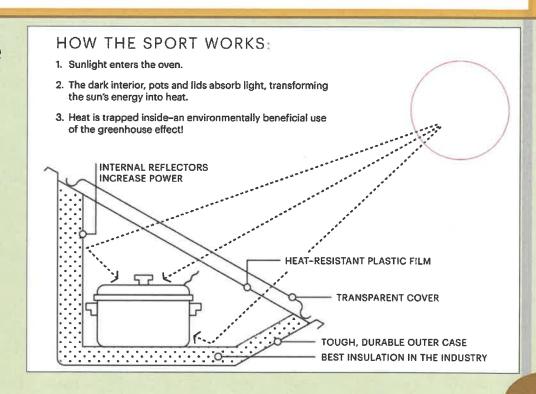
C -> Collect the Light

A -> Absorb the Light

R -> Retain the Heat

E -> Ease and Efficiency

S -> Safety



#### You will need the following:

- 1. 1 medium/large packing box
- 2. Duct Insulation
- 3. Plastic/Acrylic Sheet
- 4. Aluminum Foil
- 5. Masking tape
- 6. Duct tape
- 7. Aluminum/Reflective tape
- 8. White Glue
- 9. Rulers
- D. Utility Knife



## ON A BUDGET?

- Average cost for a solar cooker if everything is bought is about \$35.00-\$50.00
- Most things can be found or donated
- Should teams pay?



Use masking tape to make your box

You can use duct tape right off the bat but masking tape is easier to remove and redo if a mistake has been made

Your kids will decide if they want to build their ovens lengthwise or widthwise



Draw an angled line from the very top of your box down to approximately 6" - 8" from the bottom.

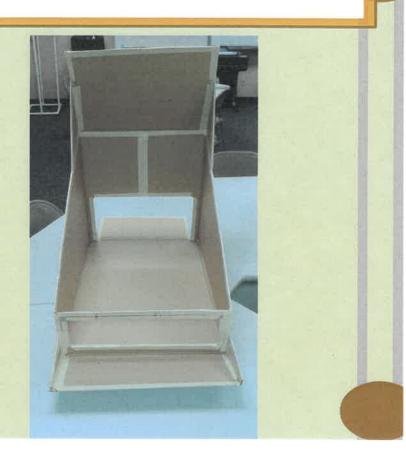
You might have to reinforce the edges of your box with more masking tape



Cut out a back door that will meet your team's needs as far as the type of cookware they will use.

Cut out a front opening, leaving approximately 1-2 inches around the sides

Attach two panels, one at the back front, the other at the front bottom...use spare cardboard to attach them at the sides for support



Adjust panels until your team is comfortable with their design

Reinforce edges with masking tape



Cover inside of cooker with reflective insulation (Aluminum will work too), using glue, aluminum or reflective tape on the edges, to secure it.

Measure and cut plastic/acrylic sheet to fit cooker, secure it with aluminum or reflective tape.

Cover panels outside of the cooker with aluminum foil



We used plastic picture hangers and rubber bands to secure the back door

Have student decorate their ovens to match their team's personality



## Resources

## MEEC Transportation Grant

https://docs.google.com/forms/d/e/1FAlpQLSeqBU9QlUaYx2 YUbvb5fEuTXON4lKotL8BmyAW0lqGrM7rgww/viewform John Kell <a href="mailto:ikell@keppel.k12.ca.us">ikell@keppel.k12.ca.us</a>

# QUESTIONS

