

# Love On Pop

Quiq Labs



**Duration:** 1 Hour(s)

**Category:** Cooking

**Tags:** EVENTS VALENTINE'S DAY

**Grade(s):** 6TH 7TH 8TH

**Number of Students:** 20

**Enrichment Components:** COOKING

## Description:

What better way to express appreciation for someone than putting some effort into a Valentine's Day gift? In this activity, the students will prepare a special dessert made of popcorn and love-themed sweets.

## Objective:

The students will be able to prepare a Valentine's Day dessert with popcorn and chocolates.

**Quality Standards:** Safe and Supportive Environment ; Active and Engaged ; Skill Building

## Materials & Supplies:

Items	Qty	Vendor

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1. Plain Popcorn Kernels	2 cups	Walmart
2. Air Popcorn Popper	1	Amazon
3. Popcorn Container	4	Amazon
4. Pack of White Sugar Pearls	4	Walmart
5. White Chocolate Baking Bar	8	Walmart
6. Ruby Chocolate Bar	8	Amazon
7. M&Ms (Valentine's Day Cupid's Mix)	2 bags	Walmart
8. Mini Dehydrated Marshmallows	4 cups	Amazon
9. Heart-Shaped Sprinkles	4 packs	Amazon
10. Pink Sparkling Sugar	2 packs	Walmart
11. Valentine Container/Treat Bags	12	Amazon
12. Large Baking Sheet	4	Walmart
13. Wax Paper	1 roll	Walmart
14. Double Boiling Pot with Spoon Set	12	Amazon
15. Small (1 quart) Sauce Pot	4	Amazon
16. Stove Top Range	at least 2	-
17. Drizzling Spoon	12	Amazon
18. Oven Mitt	4	Amazon
19. Refrigerator	1	-

### Vocabulary Terms:

1. **Valentine's Day:** February 14, a day when it is traditional to send a card, often anonymously, to a person one is romantically involved with or attracted to.
2. **Sprinkle:** scatter or pour small drops or particles of a substance over (an object or surface).
3. **Drizzle:** (in cooking) a thin stream of a liquid ingredient trickled over food.

## **Preparation:**

The tutor must:

1. Prepare 24 cups of popped popcorn
  - Follow directions to the air popper to prepare popped popcorn
  - Ensure each group has 6 full cups of popped popcorn
2. Divide the class into four groups. Assign them their respective workspaces. Each group should have:
  - 6 cups Plain Popped Popcorn in a Popcorn Container
  - 1 pack White Sugar Pearls
  - 2 White Chocolate Baking Bars
  - 2 Ruby Chocolate Bars
  - 1 cup Valentine's Day M&M's
  - 1 cup Mini Dehydrated Marshmallows
  - 1 pack of Heart-Shaped Sprinkles
  - $\frac{1}{2}$  pack Pink Sparkling Sugar
  - 4 Valentine Themed Containers/Treat Bags
  - Large Baking Sheet
  - Sheet of Wax Paper
  - Oven Mit
  - Double Boiling Pot with Long Handled Spoon Set
  - Small Sauce Pot with Tap Water
  - Drizzling Spoon
3. Prepare the other materials needed to accomplish the activity. Be sure to premake the popcorn to ensure there is enough for each group.

## **Introduction:**

The tutor will show an image of Love on Pop: Valentine Popcorn to the students and will ask the following questions:

- What is in the picture?
- Have you tasted popcorn before?
- When do you usually eat popcorn?

## Activity Steps:

<p><b>Step 1:</b> After the groups have settled with their distributed materials, start by lining the baking sheet with wax paper.</p>	
<p><b>Step 2:</b> Next, lay the popcorns in a single layer on top of the wax paper.</p>	
<p><b>Step 3:</b> Scatter the M&amp;Ms, marshmallows, and heart-shaped sprinkles onto the popcorns in a dredging manner to make sure they are all evenly distributed.</p>	

<p><b>Step 4:</b> Caution: an oven Mitt will be needed to handle heated materials.</p> <p>To melt the ruby chocolates, fill a small sauce pot halfway with water and place the double boiling pot on top.</p> <p>Next break up the 2 ruby bars into pieces and place into the double boiling pot. Then set the range to medium-low heat and stir occasionally with the long handled metal spoon till the chocolates are thoroughly melted, smooth and easy to stir. Then remove from heat.</p> <p><i>The tutor should make sure to monitor each group as they conduct the activity, especially as they use the stove top.</i></p>	
<p><b>Step 5:</b> Using an oven mit, remove the double boiler from the head. With the drizzling spoon scoop and drizzle the melted ruby chocolate all over the popcorn.</p>	
<p><b>Step 6:</b> Then, evenly disperse the white sugar pearls on it right away.</p>	
<p><b>Step 7:</b> Next, repeat Steps 4-5 with the white chocolate bars. <i>Before melting the white chocolate bars students must wash the double boiling pots and drizzling spoons to make sure the ruby chocolate doesn't mix with the white chocolates as they melt.</i></p>	

<p><b>Step 8:</b> Lastly, dust the popcorn evenly with pink sparkling sugar.</p>	
<p><b>Step 9:</b> Store the popcorn in the refrigerator for 20 minutes.</p>	
<p><b>Step 10:</b> After 20 minutes, remove it from the refrigerator, break it apart, then transfer into the Valentine containers/treat bags.</p>	

### Clean-Up:

Instruct the students to clean their respective working spaces. They should also wash, dry, and properly store the kitchen equipment they used.

### Conclusion:

The tutor will check each group's Valentine treat. Then, the groups may try out other groups' popcorn as well.

*Remind the students to follow proper eating etiquettes while doing so.*

### Social Emotional Learning:

**Self-Efficacy:** Young people believe in their own capabilities and their ability to learn, achieve goals, and succeed.

**Interpersonal Skills:** Young people use effective communication and collaboration skills to establish and maintain positive and productive relationships.

**Growth Mindset:** Young people believe that they can, through their own efforts, grow in their intelligence and abilities.

