**The Sweet Science of Candymaking**

**Name:**

* 1. Name the three types of candy textures.
	2. What is the main difference in the structures of rock candy and fudge?
	3. What is the composition of sucrose?
	4. Why do sucrose molecules dissolve in water?
	5. What are the two steps involved in dissolving a solid?
	6. When a solid dissolves, is that all that is happening? Explain.
	7. Is anything happening when a solution is saturated? Explain.
	8. How does Le Châtelier’s principle explain why a temperature increase causes more sugar to dissolve in an already saturated solution?
	9. What is a supersaturated solution?
	10. How does stirring result in candy’s fudge-like consistency?
	11. How does one get a glassy texture in candy?
	12. What makes cotton candy different from other types of sugar-based candies?
	13. What are the two main factors involved in the varied textures of candy?