## **Interesting Fact**

Convection cooking reduces cooking by 25 to 35%. This occurs when molecules close to the heat source becoming warm and arm 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)

