Look at this email.

Subject: Why is foil shiny?

Hey Joe,

I think you’re wrong – can’t be just a factory thing. I’m sure I heard somewhere that the shiny side of foil helps the food to cook better. Or is it the dull side? Something about absorbing heat I think… It must be done for a reason, for sure?

Was looking at the aluminium foil (not tin) Mum’s got in the kitchen. Can’t believe how thin it is. How do they do that? Especially the really cheap foils. They’re soooo thin, difficult not to tear it when you’re wrapping food – she says.

C U later

Jay

PS Mum agrees with me!!

Think about these questions.

• What difference do you think one side of the foil being shiny makes?

• Where might you find evidence to answer the question?

• What does Joe think? And Jay?

• Who do you agree with?

You will explain who is right or wrong, and give the **scientific** explanation for the shininess of aluminium foil.