1. How many gallons of maple sap are needed to make 1 gallon of maple syrup?

2. How does photosynthesis play a role in making maple syrup?

3. At what time of the year does maple production stop? Why?

4. In the video, when we are in the sugar bush, the phrase “downhill” is said many times. Why do you think it needs to be downhill? (Hint: What force is working in this situation?)

5. What does the reverse osmosis machine do?

6. If maple sap starts with 2% sugar in the woods, what percent of sugar does it have after the reverse osmosis turns it into concentrated sap?

7. After the reserve osmosis machine, the sap goes to the sugar house into the evaporator! Can you list a few different components of the evaporator?

8. What does the evaporator do to the concentrated sap?

9. What process comes after the evaporator? Can you name the piece of equipment and what its purpose is?

10. What factors change the color of the finished maple syrup product?

11. What was your favorite part of the video?