



SCIENCE ON THE MENU



A TASTY SELECTION OF EXPERIMENTS
AND INVESTIGATIONS TO EXPLORE
THE WORLD OF FOOD AND DRINK

FUNDING
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The Scottish
Government

Do you have an appetite to run a Science Club? Keen to use food as a new context for teaching science to your class? Hungry for new ideas? Then our mouth-watering menu of food and drink investigations is for you! Science on the Menu dishes up a tasty feast of STEM (Science, Technology, Engineering and Maths) experiments.

The kit, costing £270, contains full teacher and pupil notes and clear instructions including video clips. The programme is aimed at P6/P7 but many activities are suitable for younger age groups. Curriculum links are included.

The menu of experiments and investigations in the Science on the Menu resource includes:

Light Bites:

Tongue Twisters – tasting with your nose

Our Daily Bread – “Rise to the Challenge” by investigating yeast

Tootie Frootie – fruit experiments

Thirst Quenchers – purifying water – “The Deserted Island Challenge”

Takeaway – experiments to do at home

Mains:

A Lot on Your Plate – investigating starch, sugar, protein etc

Sow ‘n’ Grow – looking at properties of soil

The Chocolate Box – investigating issues at a struggling chocolate factory

The Great Scottish Dessert Challenge – an enterprising project to invent a new frozen dessert – thanks to the wonders of science, no freezer is required!

Sporty Food Science

What’s in the kit?

Test tubes and tongs, pipettes, gloves, pH indicator strips, aprons, gloves, beakers, neodymium magnets, funnels, eyeshields, mortar and pestles, scales, digital thermometer, blotting paper, filter papers, chemicals with safety notes, food colouring, bimetallic strips, batteries and battery holders, marbles, croc clip leads, motors, pulleys, buzzers, switches, full Teachers’ Notes and pupil report sheets.

Feedback from Teachers

“The children loved all the food based experiments (extracting iron from corn flakes, proteins, fats, starch etc). They also loved the quick and easy ice cream we made and have been raving about this since.”

“Loved all the resources. We managed to focus on the Sow and Grow, Desert challenge, frozen dessert sections. These fitted beautifully into our eco work and our food project last term. Kids loved the real equipment, it made them feel like scientists. Test tubes, goggles, pH testing really excited them.”

“Presenters were informative, supportive and gave me the confidence and enthusiasm to teach science in class – thank you!”

“I feel this is a resource that has been missing from school. This is usually due to lack of school resources and teacher confidence. This pack gave me the confidence to use food as an education tool due to clear instructions and excellent high quality resources. I have been raving about this resource to colleagues since I received it.”

“As soon as the aprons, goggles and gloves were on we were real scientists. When it was mentioned that we would be using real chemicals the looks of anticipation were fabulous. The children really enjoyed the food testing and were really excited about what they were doing. They also had lots of fun doing the tasting experiment which allowed them to look at the importance of smell.”

“Active methodologies, brilliant resources and practical (low cost) ideas”

“As a Science teacher in an ASN school all of the activities were wonderful – hands on ideas all prepared to make preparation so much easier.

“Hands on learning – increased my confidence to teach what I learned. Very relaxed and informal session. Super ideas.”

“I’ve had a great morning! Thank you. Certainly feel more confident about delivering Science – it’s not all Bunsen burners and explosions!

[@scdiYESC](http://www.yescotland.co.uk)

For further information or to order a kit, email: yesc@scdi.org.uk