

JUNIOR SCHOOL'S FOOD SCIENCE WEEK!

St Mary's Junior School pupils started off their very own Science Week with a series of activities focussing on food. All of the Junior School classes took part in a science investigation into food, from the BA (British Association for the Advancement of Science) Food for Thought Challenge Pack. Investigations included 'Crazy Custard' and 'Dancing Food,' as well as 'Ready, Bread-y, go' which involved the pupils making four different amounts of bread dough, each with a different amount of yeast to see the effects! 'Tasty Tricks' is another experiment that the year 3's took part in where they looked into why apples turn brown; and whether orange, lime and lemon juice could make any difference to the colour change.

The Junior School also visited the Department of Material Science for a special session with Dr J Driscoll on Ice Cream making and attended a 'Seek Science' lecture, run by the University of Cambridge as part of its Science Festival.



'Dancing Food' – adding raisins to lemonade, to see why they bob up and down!



'Tasty Tricks' – Finding out why apples turn brown, and whether wrapping the apples in clingfilm or putting orange, lemon or lime juice on them helps to keep them white!



'Ready, Bread-y, go' Adding different amounts of yeast to a water, flour and sugar mix to see the effects of the yeast on bread dough.