

## Core Skills Analysis

### Science

- The student demonstrated understanding of emulsion as they combined oil and egg yolk to create mayonnaise.
- Understanding of chemical reactions was shown when the student noted the change in consistency and taste of the ingredients.
- The student learned about food safety and the importance of hygiene while handling raw eggs.
- The concept of measurement and following a recipe was reinforced through the accurate portioning of ingredients.

### Tips

For continued development related to making mayonnaise, encourage the student to experiment with different flavors and textures by adding herbs, spices, or other ingredients. They can also explore the science behind emulsions further by creating other emulsified sauces like hollandaise or aioli. Additionally, discussing the nutritional value of mayonnaise and exploring healthier alternatives can be a learning opportunity.

### Book Recommendations

- [The Omnivore's Dilemma for Kids: The Secrets Behind What You Eat](#) by Michael Pollan: This book delves into the world of food, from where it comes from to how it's made. It can enhance the student's understanding of food science and the impact of food choices.
- [Science You Can Eat: 20 Activities that Put Food Under the Microscope](#) by Stefan Gates: With fun experiments and activities, this book can help the student explore the science behind cooking and baking, making connections to their mayonnaise-making experience.
- [The Science Chef: 100 Fun Food Experiments and Recipes for Kids](#) by Joan D'Amico: Containing recipes and experiments, this book can inspire the student to continue their culinary and scientific explorations in the kitchen.