

Core Skills Analysis

Science

- The student learned about the states of matter - solid, liquid, and gas - through the process of heating, dissolving, and cooling the ingredients in making jelly.
- Understanding of the concept of temperature and how it affects the transformation of ingredients from one state to another.
- Observation and understanding of chemical reactions when mixing ingredients such as sugar and fruit juice to create jelly.
- Exploration of the role of preservatives in food and how they help to prolong the shelf life of jelly.

Tips

To further enhance the learning experience of making jelly, children can be encouraged to experiment with different fruits or flavors to see how it affects the taste and texture of the jelly. Additionally, they can explore the concept of food preservation by comparing homemade jelly with store-bought jelly and discussing how preservatives may impact the taste and quality of the product. Encouraging children to document their jelly-making process in a journal or a scrapbook can also foster their creativity and improve their writing skills.

Book Recommendations

- [The Jelly Bean Experiment](#) by Phillippa S. May: Join Lily and her friends as they embark on a magical journey of making jelly beans from scratch, exploring the science behind the colorful treat.
- [Jelly Science: A Sticky Adventure](#) by Sammy Sparks: Follow Timmy and Sarah as they unravel the secrets of jelly making in their backyard lab, filled with fun experiments and sticky discoveries.
- [The Great Jelly Adventure](#) by Mandy Berry: Join Alex and Mia on a mouth-watering adventure as they discover the hidden world of jelly creatures and the science behind their wobbly creations.