

## Core Skills Analysis

### Science

- The student learned about the concept of decay and decomposition through the activity.
- They understood the role of microorganisms in breaking down food and causing it to spoil.
- By observing the changes in food appearance and smell, the student grasped the idea of chemical reactions in food spoilage.
- Through the hands-on experience, the student gained early understanding of food preservation methods and the importance of proper storage.

### Tips

To further enhance the child's learning from the activity, encourage them to investigate different types of foods and how they decompose at varying speeds. You can also discuss the impact of food waste on the environment and involve them in simple experiments or games related to food preservation. Additionally, consider linking the activity to real-life examples by visiting a local farm or a food processing facility to see firsthand how food is sourced, preserved, and distributed.

### Book Recommendations

- [Compost Stew: An A to Z Recipe for the Earth](#) by Mary McKenna Siddals: A delightful book that introduces kids to composting and the natural cycle of food waste turning into nutrient-rich soil.
- [The Earth and I](#) by Frank Asch: Explores the relationship between humans and the environment, highlighting the importance of taking care of our planet.
- [Kitchen Science Lab for Kids: 52 Family Friendly Experiments from Around the House](#) by Liz Lee Heinecke: Packed with fun and educational science experiments that involve food and kitchen items, perfect for hands-on learning.