

Science

- The child learned about the properties of matter, specifically the fluid-like behavior of ketchup.
- They observed the concept of pressure as they applied force to the ketchup packet.
- They discovered the concept of viscosity as they noticed how the ketchup flowed or didn't flow out of the packet.
- The child also learned about potential energy and how it is converted into kinetic energy when squeezing the packet.

For continued development, encourage the child to explore other substances with different viscosities and compare their behavior when applying force. They can also investigate the effects of temperature on the viscosity of ketchup or other liquids. Additionally, they can research and learn about the science behind food packaging and why some packages are easier or harder to crush.

Book Recommendations

- [The Science of Cooking: Every Question Answered to Perfect Your Cooking](#) by Dr. Stuart Farrimond: This book explores the science behind cooking and includes experiments and explanations that can deepen the child's understanding of the behavior of substances like ketchup.
- [The Secret Life of the Periodic Table](#) by Dr. Ben Still: Although not directly related to ketchup, this book offers fascinating insights into the elements and their properties, which can help the child understand the science behind matter and its behavior.
- [The Mystery of the Periodic Table](#) by Benjamin Wiker: Another book focused on the periodic table, it presents the history and development of chemistry in an engaging way, allowing the child to further explore the subject and its relation to ketchup.

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