Art

- The Fifth-grade child learned about color mixing and blending while making jello. They observed how the powdered jello mix dissolved in water and changed color.
- They practiced their fine motor skills by carefully pouring the liquid jello into the molds and creating various shapes and designs.
- The child explored their creativity by experimenting with different flavors and colors of jello and creating unique combinations.

English Language Arts

- The child practiced following written instructions by reading the jello recipe and understanding the step-by-step process.
- They developed their reading comprehension skills by understanding and interpreting the ingredient measurements and cooking instructions.
- The child practiced communication skills by sharing their experience of making jello with others and describing the process.
- They may also explore writing a recipe of their own, including detailed steps and ingredients.

Math

- The Fifth-grade child applied their knowledge of fractions while measuring and mixing the jello ingredients.
- They practiced addition and subtraction by adjusting the recipe measurements to make more or less jello.
- The child developed their understanding of time by following the jello's cooling and setting time instructions.
- They may also explore creating graphs or charts to record and compare different flavors or preferences for jello.

Science

- The child learned about the properties of matter as they observed the transformation of powdered jello mix into a liquid and then a solid state.
- They explored the concept of states of matter by observing how the jello changes from a liquid to a solid when cooled.
- The Fifth-grade child learned about the process of gelatinization and how gelatin forms a network of molecules when cooled.
- They may further explore the science of food chemistry by investigating other foods that undergo similar transformations.

Encourage the Fifth-grade child to continue exploring their creativity in the kitchen by experimenting with other recipes and flavors. They can also try making layered jello or incorporating fruits into their jello creations. This will further develop their artistic and culinary skills.

Book Recommendations

- Jellybean Jumble by Jacqueline Davies: Join Emily and her friends as they make jello and learn about teamwork and problem-solving.
- <u>The Jello Experiment</u> by Suzanne Kamata: Follow the adventures of a group of friends as they participate in a jello experiment that leads to unexpected discoveries.
- <u>The Science of Jello</u> by Brandon T. Snider: Discover the science behind jello and explore fun experiments and facts related to this wobbly treat.

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