

Science

- The child has learned that adding sugar to water can lower the freezing point, thereby slowing down ice formation.
- They understand the concept of molecular interactions and how sugar molecules interfere with the formation of ice crystals.
- The activity has helped them understand the practical application of chemistry in real-life situations, such as in the making of ice cream.

For continued development, you can encourage the child to conduct further experiments using different substances to see how they affect ice formation. Encourage them to research more about the science behind freezing point depression and how it is used in various industries.

Book Recommendations

- [The Science of Ice Cream](#) by Chris Clarke: Explores the scientific principles behind making ice cream, including the role of sugar in controlling ice formation.
- [The Chemistry of Ice Cream](#) by Mark Anthony: Introduces the chemistry of ice cream making, including the effects of sugar on freezing point depression.
- [Adventures in Chemistry: Ice, Ice, Baby](#) by Emma Sparks: A fun and engaging approach to understanding the science of ice and how different substances affect its formation.

If you click on these links and make a purchase, we may receive a small commission.