

Math

- The student learned about measuring and mixing precise quantities of ingredients to create the gummy worms.
- They practiced using fractions and ratios to follow the recipe correctly.
- Understanding the concept of percentages was reinforced through measuring out the sodium alginate solution.
- They applied basic geometry by shaping the gummy worms into the desired form.

Science

- The student gained knowledge about the process of spherification and how it works on a molecular level.
- They explored the properties and behavior of sodium alginate and calcium lactate in creating the gummy worms.
- They learned about chemical reactions and the transformation of liquid into solid form through the gelling process.
- They developed an understanding of food science and the use of additives to create unique textures and forms in food.

Encourage the student to experiment with different flavors and colors to create a variety of gummy worms. This can help them understand the influence of different ingredients on the final product, and encourage creativity in the kitchen. They can also research other food science experiments to expand their knowledge further.

Book Recommendations

- [How to Make Sweets](#) by Alice L. McLeod: A beginner's guide to making delicious treats at home, including gummy candies.
- [The Science of Cooking](#) by Stuart Farrimond: Explores the science behind food and cooking, including insights into gelation and spherification.
- [The Joy of Mathematics](#) by David S. Brown: Explores the beauty and relevance of mathematics in everyday life, including its application in cooking and food science.

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