

Science

- The student learned about the concept of freezing point depression in the process of making ice cream using salt and ice.
- They gained an understanding of the scientific principles behind the physical reaction between salt, ice, and cream which led to the formation of ice cream.
- They observed the change in states of matter, from liquid cream to a semi-solid form due to the process of freezing, demonstrating the concept of phase change.
- Through the hands-on experience, they were able to understand the chemistry and physical properties involved in creating ice cream.

Encourage the student to explore the science of ice cream further by experimenting with different flavors, colors, and textures. Additionally, they can explore the use of different ratios of salt and ice to observe the impact on the freezing process and the final product. This will help them to understand the principles of solubility, concentration, and the role of temperature in chemical reactions.

Related Educational Toys and Games

- [Playz Edible Candy! Food Science STEM Chemistry Kit - 40+ DIY Make Your Own Chocolates and Candy Experiments](#) by Playz: Introduces children to the science behind making candies and chocolates through fun and edible experiments.
- [Learning Resources Primary Science Lab Activity Set, Science Kit for Kindergarten and Elementary Grade Levels](#) by Learning Resources: A hands-on science kit that allows young students to engage in various experiments and activities to explore scientific concepts.
- [ThinkFun Gravity Maze Marble Run Brain Game and STEM Toy for Boys and Girls Age 8 and Up](#) by Think Fun: A fun and challenging game that helps children learn about gravity, physics, and logical reasoning through building and guiding marbles through mazes.

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