# Bentley and Copdock’s

# Baking Challenge

During science week the children have been focusing on how materials change when they are heated or cooled down.

We would like this learning to continue at home by encouraging the children to see science in the every day action of cooking.

Please work with your children to prepare and present a favourite recipe to add to a Federation cookbook.

The recipe you choose could be sweet or savoury but it needs to be a baked product so the children can observe a change of state in the baking process.

Please use the format on the next page to present your recipe for the cook book.

Entries for the cook book need to be in by **Monday 12th April**. This is the first day back after the Easter holiday.

As you bake your recipe with your children please ask the following questions to prompt scientific observations.

KS1

* Describe the mixture before/after it has cooked.
* What was our cooking equipment made of? (metal, wood, plastic)

KS2

* Is the ingredient/mixture a solid, liquid or gas?
* What happens as it cooks? Can you use ‘particles’ in your answer?
* Describe the change of the mixture - use the words reversible/irreversible.

[Title of your recipe here]

[Your name here]

[A few sentences about why this is your chosen recipe]

|  |  |
| --- | --- |
| Ingredients/Equipment List | (Picture of you and your final product here) |
| Method  1.  2.  3.  4.  5. | |
| Top Tip: | |

**Entry information**

Please type entries so they can be easily transferred to a cook book.

Please email the school office with your completed cook book entry by

**Monday 12th April**

Details of how to purchase the cook book will be made clear on a weekly newsletter in the summer term.

We are hoping to raise money to put towards new cooking equipment from the sale of our school cookbook.

We really look forward to seeing science in action in the super baked goods you create.

**Let the baking begin!**