

# 50 IDEAS FOR FOOD SCIENCE

FIZZICS EDUCATION

## DON'T BE CONSTRAINED!

These investigations are just a starting point!

- Is there any research that you'd like to know about?
- What has been happening in your school?
- What has been happening beyond your school?
- What has made you say "Wow?" recently?
- Don't be afraid to ask for materials & support
- Have fun!



## INVESTIGATION QUESTIONS

- Watch a TED talk on the future of food
- Investigate dissolving sugars and concentration gradients using skittles
- Research how plant proteins are being used to grow vegan meat.
- Look at osmosis using gummy bears
- Create honeycomb and learn about the effect of heat on bicarbonate soda
- Make colour changing red cabbage juice pH indicator and test kitchen ingredients
- Learn why apples go brown when cut
- Research the uses of molecular gastronomy in modern kitchens
- Find out how people have used selection processes over thousands of years to change crop yields
- Hold a debate on the use of preservatives in food
- Investigate how cells in potatoes respond to saline vs freshwater
- Make your own ice cream and learn about crystal formation over time
- Present a student talk about the digestion process
- Create a podcast and interview students on their thoughts on food
- Compare the density & sugar content of different soda drinks
- Teach a younger student a cooking skill
- Extract DNA from fruit
- Build a website with food science recipes using WordPress, Wix or Squarespace
- Find out the best temperature for yeast to grow
- Film a student making a procedural video on cooking
- Make cartoon about food science using Toony Tool
- Create a 3D model of a carbohydrate or protein and print it
- Mix up some edible slime
- Grow salt crystals
- 'Organic' food, what does that mean for food labels in your country?
- Make sherbet

