

Kitchen

Location

Ground floor, Food exhibition

In a nutshell

Come and get hands on with food and cooking with our Live Science Team

What to do

Visit the At-Bristol kitchen to take part in some live science to do with food and cooking (activity times vary enquire on arrival). Send us photos of your cooking and tell us a bit about it, kitchen@wethecurious.org.

Time Required

KS3 & KS4 Can vary according to activity

What's happening?

Visit our fully functional kitchen with demo bench for presenter or guest expert led sessions. Our kitchen has a seasonal programme of activities involving different themes such as; physical changes to ingredients, chemical changes to ingredients, what's in our food or taste and flavour



Curriculum links (Can vary according to activity)

KS3	<p>Science - Nutrition and digestion</p> <ul style="list-style-type: none"> - content of a healthy human diet: carbohydrates, lipids (fats and oils), proteins, vitamins, minerals, dietary fibre and water, and why each is needed <p>Science - Pure and impure substances</p> <ul style="list-style-type: none"> - mixtures, including dissolving - simple techniques for separating mixtures: filtration, evaporation, distillation and chromatography <p>Science - Physical changes</p> <ul style="list-style-type: none"> - conservation of material and of mass, and reversibility, in melting, freezing, evaporation, sublimation, condensation, dissolving - the difference between chemical and physical changes <p>English - Spoken</p> <ul style="list-style-type: none"> - using Standard English confidently in a range of formal and informal contexts, including classroom discussion <p>Cooking and nutrition</p> <ul style="list-style-type: none"> - understand and apply the principles of nutrition and health
KS4	<p>Science - Factors that influence the rate of reaction, including catalysts</p> <ul style="list-style-type: none"> - describe the effect of changes in temperature, concentration, pressure, and surface area on rate of reaction <p>Science - Changes of state and the particle model</p> <ul style="list-style-type: none"> - describe how, when substances melt, freeze, evaporate, condense or sublimate, mass is conserved, but that these physical changes differ from chemical changes because the material recovers its original properties if the change is reversed <p>English - Spoken</p> <ul style="list-style-type: none"> - listening to and building on the contributions of others, asking questions to clarify and inform, and challenging courteously when necessary - using Standard English when the context and audience require it <p>Food preparation and nutrition</p> <ul style="list-style-type: none"> - develop knowledge and understanding of the functional properties and chemical processes as well as the nutritional content of food and drinks - understand the relationship between diet, nutrition and health, including the physiological and psychological effects of poor diet and health - how heat is transferred to food through conduction, convection and radiation

Relates to:

Workshops & Theme Days	Shows	Trails	Other exhibits
<ul style="list-style-type: none"> • Choose Health (KS3 lower) 	<ul style="list-style-type: none"> • How My Body Works (KS3) 		<ul style="list-style-type: none"> • Milk machine • Grinding grain • World of food • Fuel your body

