

## Science with Food Workshop – Equipment and Experiment List

(Please note: we may not have time to run all to run all the experiments in the one hour session – however instructions will be provided after the class so everyone can complete the experiments after the session)

### 1. Identifying a cooked egg from a raw egg without cracking it open

#### Equipment

- 1 egg that has been boiled for a few minutes and cooled
- 1 uncooked egg

### 2 Comparison of how a regular and diet can of soft drink float in water

#### Equipment

- 1 each of a diet and regular can of the same flavour and brand of soft drink
- A bucket of water or a sink full of water

### 3 Static electricity using a balloon

#### Equipment

- 1 balloon blown up and tied off
- 1 teaspoon of salt on a saucer

### 4 Can you taste flavour if you don't have a sense of smell?

#### Equipment

- 1 cup of water
- 2 empty cups
- 2 teaspoons
- Sugar (several teaspoons worth)
- Vanilla essence (approx. ½ teaspoon)

### 5 Cabbage juice pH

#### Equipment

- Red cabbage leaves chopped up
- Bowl of hot water (safe temperature for children to handle)
- 2 Spoons
- 2 small clear glasses
- Bicarbonate soda
- Vinegar
- The following pieces of equipment are optional
- Dropper
- Any citrus fruit juice in a glass
- Little piece of soap in water in a glass

### 6 Ghostly glove

#### Equipment

- Empty clean salsa sized jar
- 1 polypropylene glove

Teaspoon  
Bicarbonate soda  
Vinegar

## **7 Pepper patterns**

### **Equipment**

Saucer of water  
Ground pepper (only need a sprinkle)  
Cotton bud  
Dishwashing detergent

## **8 Milk Art**

### **Equipment**

Saucer with enough full cream milk to nearly cover it  
2 or more food colours  
Dishwashing detergent  
6 Cotton buds

## **9 Sherbert- production of carbon dioxide in mouth**

### **Equipment**

3 Teaspoons  
Small bowl  
Icing sugar  
Bicarbonate Soda  
Citric acid powder