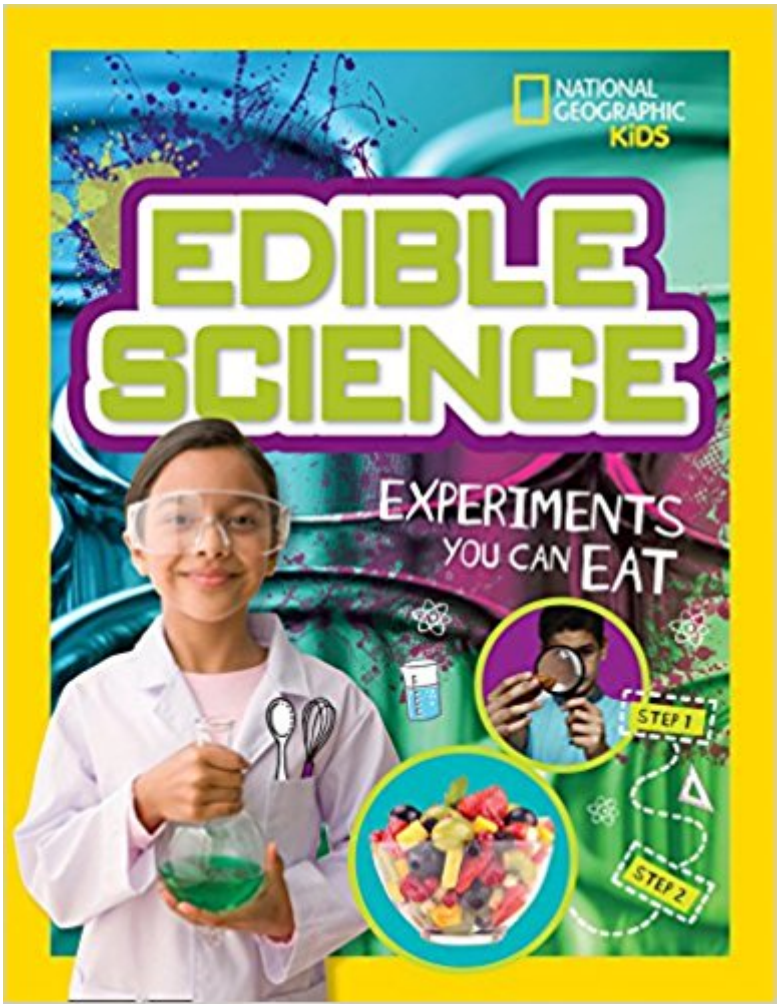
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Edible Science: Experiments You Can Eat (Science & Nature)



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Synopsis

Grab a beaker, pick up your whisk, and get ready to cook up some solid science. Using food as our tools (or ingredients!) curious kids become saucy scientists that measure, weigh, combine, and craft their way through the kitchen. Discover dozens of thoroughly-tested, fun, edible experiments, sprinkled with helpful photos, diagrams, scientific facts, sub-experiments, and more. And the best news is when all the mad-science is done, you’re invited to grab a spoon and take a bite -- and share your results with friends and family.

Book Information

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Average Customer Review: 4.7 out of 5 stars 4 customer reviews

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Age Range: 8 - 12 years

Grade Level: 3 - 7

Customer Reviews

"...encourages kids to grab a beaker, pick up a whisk and cook up some science fun. Using food as the tools or even the ingredients, culinary-minded kids become scientists in the kitchen...Ã Â Adults and kids will have fun with this innovative new book." -- Epicurious.com"With the right know-how, any kind of cooking can be studied as a science experiment, but National Geographic takes that idea a few steps further...Ã Â youÃ¢â ¬â„¢ll never again make couscous or beef jerky without thinking about osmosis." -- Austin American-Statesman"This eye-catching, step-by-step manual is backed up by online resources and will be of interest to home and classroom experimenters.Ã¢â ¬Â•Ã Â Ã¢â ¬â • Booklist.

JODI WHEELER-TOPPEN is a former teacher and the author of nine books and numerous articles for teachers and students. She holds a Ph.D. in science education from the University of Georgia and conducts teacher workshops on science and literacy. RACHEL FULLER, freelance illustrator, works as part of a co-operative called Studio Greenhouse, which she helped set up in 2004. In addition to studying at Reigate Art College and Camberwell in London, she graduated from Brighton University with a B.A. in Graphic Design. Rachel has worked for major publishers including Macmillan, Tango Books, Child's Play, Emma Treehouse, A&C Black, Cowley Robinson, Oxford University Press, and more. She is also an active member of Brighton Illustrators Group.

A gift for my grandson....he's still experimenting.

My grandkids will love this!

Did you know that there is a science to cooking? When it comes to mixing ingredients it isnÃƒÂ¢Ã â ¬Ã â„¢t always exact science is it?This incredible edible guide for foodies will have young scientists making ice cream in a bag, ricotta cheese and even baked Alaska. While young readers are creating edibles they will also learn how these food items are processed through science. Readers will learn about mixing and un-mixing, emulsifying liquids, spreading solids and liquids and so much more.There is a really cool section called Popcorn Blast. It involves a gas pressure explosion. The science part of cooking popcorn is the moister inside the tiny kernel. When the kernel gets hot in the pan the molecules inside move faster and farther apart. As a result the pressure building inside causes an explosion. Tasty popcorn thatÃƒÂ¢Ã â ¬Ã â„¢s fluffy and white is the end result.Engaging photos, diagrams and scientific facts will keep teens, casual cooks and anyone else wanting to learn more about the science of food engaged. Readers can utilize this tool to better understand how and why we prepare foods the way we do. Kids will have fun learning chemistry, biology, and simple life science. The back of the book has a glossary, a section on science standards and website links for further learning. Parents and teachers will approve of this great foodie tool.

This book is basically a recipe book for kids that teaches them about chemistry, biology and life science. They learn all sorts of things from pH scales to osmosis all while using food as their tool. The sections are divided into mixing and unmixing, solids, liquids, and Yum!, It's a gas, actions and

reactions and biology in your kitchen.The pictures are spot on and help guide kids through the process. The book gives you the list of supplies and ingredients and step by step instructions. There are also safety steps and advice for when a parent is needed. Of course, the science scoop is also given for every single recipe, so kids know what's happening and can look for the expected results.So, of course I had to give it a try as part of my review. My son picked out the one recipe he wanted to try, baked Alaska, which teaches about insulation from heat. We followed all the steps, I suggest one extra egg white because our two didn't make enough for four cakes. (Picture to the right).It was a lot of funny baking it by his side and it worked just as the book said it would, and of course, it was yummy. He's already picked out his next recipe/experiment, mock apple pie.5 stars!

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