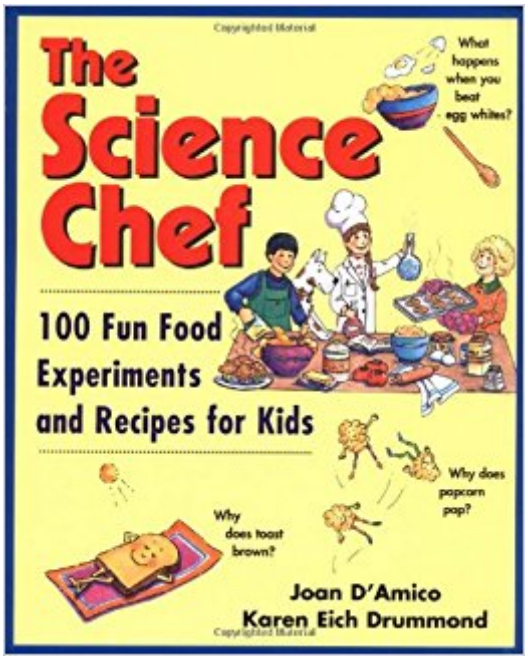
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The Science Chef: 100 Fun Food Experiments And Recipes For Kids



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Synopsis

What melts in your mouth and not in your hands, plumps when you cook it, and comes in more than forty-eight scrumptious flavors? Give up? The correct answer is: Science! With The Science Chef you'll learn loads of basic science by doing fun, easy-to-perform cooking projects. And you get to eat the results when you're finished! Why do onions make you cry? How does yeast make bread rise? What makes popcorn pop, whipped cream frothy, and angel food cake fluffy? You'll discover the scientific answers to these and dozens of other tasty mysteries when you prepare kid-tested recipes for everything from Cinnamon Toast and Basic Baked Potatoes to Stromboli Pizzoli and Monkey Bread. Whether you're a beginner or an experienced cook, you can become a great Science Chef. All 100 experiments and recipes require only common ingredients and standard kitchen utensils. And The Science Chef includes rules for kitchen safety and cleanup, plus a complete nutrition guide.

Book Information

Paperback: 180 pages

Publisher: Jossey-Bass; 1 edition (September 1994)

Language: English

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Product Dimensions: 7.4 x 0.4 x 9.2 inches

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Average Customer Review: 4.7 out of 5 stars 27 customer reviews

Best Sellers Rank: #73,695 in Books (See Top 100 in Books) #53 inÃ Â Books > Children's Books > Science, Nature & How It Works > Experiments & Projects #56 inÃ Â Books > Children's Books > Children's Cookbooks #82 inÃ Â Books > Science & Math > Science for Kids

Age Range: 8 - 14 years

Grade Level: 5 - 9

Customer Reviews

Grade 5-9-"In baking, it is often possible to substitute applesauce or prune butter for fat." If for nothing else than that factoid, this book is worthy of purchase. Fortunately, there is much more in it that young scientists and cooks will find useful. There are some inaccuracies (it is gas in onions that causes tears, not oil) but that is a minor quibble compared to the fascinating sections on making curds and whey (and why it is called "cottage cheese"), why popcorn pops, and why one bad apple

can spoil the whole barrel. Scientific information is kept to a chatty minimum, as this is not a treatise on the makeup of the foods we eat, but rather a way for kids (young and not so young) to have fun cooking. Each chapter begins with facts about the topic, followed by a brief experiment to illustrate the concept and recipes that range in skill level from no experience to some experience, with one recipe for angel food cake that requires a fair amount of expertise. However, the author's view of level of experience tends to be very optimistic. Other cookbooks contain more scientific information, but this is a good basic source. Attractively illustrated with black-and-white line drawings, easy and interesting to read, and filled with tidbits of information.Carole B. Kirkpatrick, Terminal Park Elementary School, Auburn, WACopyright 1994 Reed Business Information, Inc.

Gr. 4-6. Although this covers some of the same territory as Mandell's Simple Kitchen Experiments , there's somewhat less attention to science here than to food itself. Each chapter begins with an experiment of some sort, followed by a brief explanation of what happened. A few of the experiments seem too simple for the target age group, but most adequately introduce some intriguing food property that will help kids become better cooks. Several well-chosen, clearly worded recipes, graded by difficulty, follow each project. The glossary is rather scattershot, and the cartoon artwork is more decorative than illustrative of cooking techniques. But the information about food labels is a real plus, as is the appended section that includes facts about food storage, molds, and pesticides. A note about safety appears in the introduction. Stephanie Zvirin

Why didn't I discover this book in time for my sons' school science fair?! It's a great book for experimenting, learning, and then eating. One of my boys finds science boring and this helped to change his mind since he enjoys eating. My other son likes science and he loves to cook, so this is also a great fit for him. I learned key information about my all-time favorite snack/treat: popcorn. That food experiment is a great example of one that is easy and fun for all ages. The basic pizza dough recipe is good, fun, and works for several recipes. My kids had a blast making and gobbling up the Stromboli Pizzoli. We made a delicious primavera sauce. Having a "recipe" instructing how to grow your own basil inspired my younger cook to start seedlings that will (hopefully) grow to be used in cooking. I bought this book used and am enjoying it with my kids.

Granddaughter,10, loves this. She does have supervision by Mom.

We've had quite a bit of fun with this book already, and we've only had it a few weeks. It was a great

combo. addition as a fun supplement for our home ec. and science (gradeschool chemistry) class :)

Our first-grade granddaughter was assigned a science project, and she chose to make cottage cheese from different milks, e.g., organic, skim, heavy cream and whole and compare the results. We used information from "Science Chef" about making cheese as one of our sources. Then we went beyond with growing penicillin mold on lemons and floating eggs in highly salinated water. Great learning device!

This was a birthday gift for my new step-grandchild, who likes cooking and science. She was so happy to receive this gift!

It really helps my grandson who loves to cook to understand the underlying science

Great stuff to do with the Grandkids.love the book

This book is good, however it doesn’t go far enough - the "experiments" are not really experiments, I guess we expected a little more instant results than growing basil or potatoes. By the time the plant is grown the desire for the recipes is forgotten. Also expected more involved experiments, not just watching water freeze or whether to butter bread before or after toasting!

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