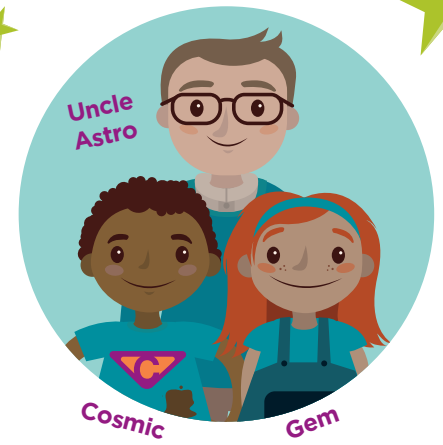




SUPERSTAR



Get Set Jellies

Organiser's Card



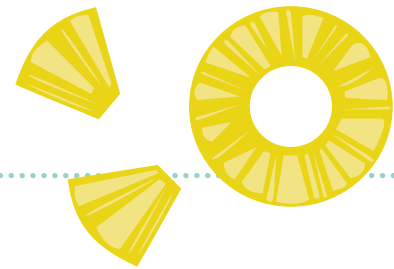
About the activity

This activity is designed to get children making and testing different jelly recipes.

It's Uncle Astro's birthday so Cosmic and Gem have made him a special jelly with fresh pineapple rather than tinned. But the jelly won't set! What could be causing it?

Through this activity you will support your group to:

- Make and test jellies with different types of fruit added.
- Record their results
- Produce a guide to making fruit jelly.

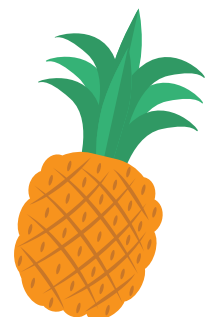


Kit list

- Jelly (any flavour will do)
- Kettle and water
- Spoons
- Measuring jugs
- Little dishes to put the jelly in
- Pineapple – fresh and tinned (frozen optional)
- Other types of fruit (optional)

What to do

1. Introduce the activity using the story. Ask them if they have made jelly before.
2. Give out activity cards and equipment to the children.
3. Explain that they will be making some different jellies and comparing them.
4. Support children to make their jelly recipe. Ensure that the jelly is made following the normal instructions on the packet. The children should focus on adding different fruit rather than changing the way the jelly is made. Encourage them to explore a range of fruit. They will find that there are others that will
5. Support the children to compare their jelly to the other jellies, and to design a way to record their results.
6. Ask the children to present their findings to the rest of the group, they can be as creative in their presentation as they want.



Things to think about

For many reasons, such as religion, some children cannot eat gelatine. Be sensitive to the group's needs, perhaps they could try using alternatives to see what happens.



Keywords

- Jelly
 - Gelatine
 - Setting
-

Watch out!

The main safety issue is attached to making the jelly. It does need to be made with hot water so will need to be done with adult supervision. Do not taste the food unless hygiene is scrupulous. Also ensure that the hot jelly is not carried around until it has cooled.





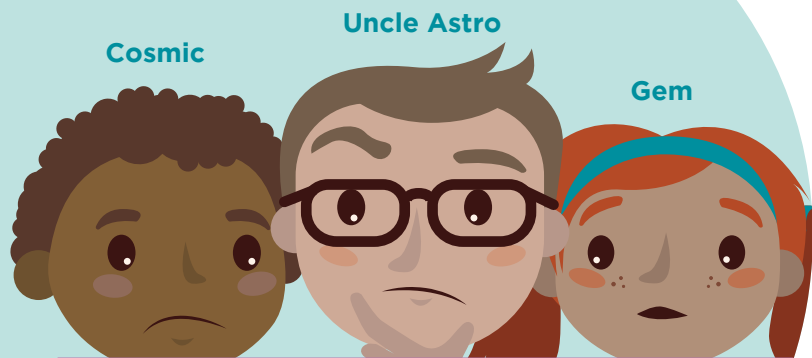
SUPERSTAR

Get Set Jellies

Activity Card

Uncle Astro loves jelly. His favourite fruit is pineapple. Cosmic and Gem have made a pineapple jelly for his birthday. Normally they use tinned pineapples but, because it is a special day, this time they have used big chunks of fresh juicy pineapple. Now it is time to enjoy some lovely, wobbly, wobbly jelly. Uncle Astro laughs with excitement as he tips the bowl over to let the jelly drop out. Oh no! The jelly hasn't set!

Uncle Astro laughed! **"How fascinating! I wonder if it has something to do with the pineapple? We need to do some investigating. I think a little chemistry might help."**



Your challenge

Find out if the fresh pineapple could have stopped Uncle Astro's jelly setting.

Discuss

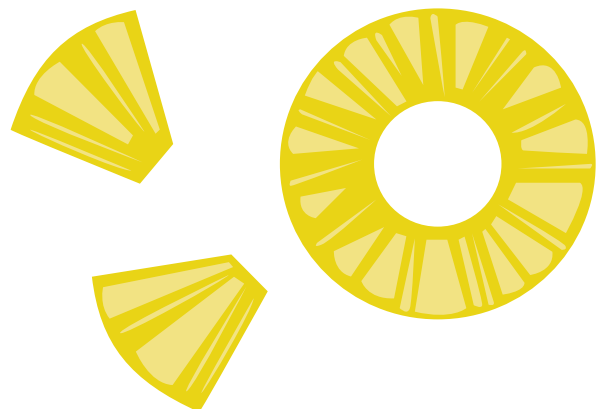
Talk about how to make jelly. Think about what might have stopped the jelly setting.

How will you decide if the fresh pineapple stopped the jelly setting?

What tests can you do to find out why the jelly didn't set?

How will you make sure that your test is fair and safe?

What will you observe or measure in each of your tests?



Getting started

Some other investigators have had a few ideas to get you started:

Why don't we try making the same jelly with and without pineapple?

I think we could use fresh, frozen and tinned pineapple.

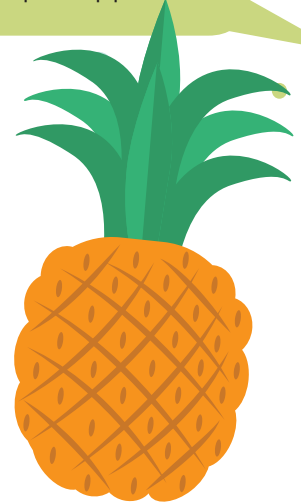
I think we could try using different amounts of fresh pineapple.

What will you do?

Test your ideas

Which jellies set and which ones did not? Is there a problem when you use fresh pineapple? Does it make a difference if the pineapple comes from a tin or has been frozen?

You might want to make a table like the one below to compare the jellies.



	Jelly 1 - Fresh pineapple	Jelly 2 - Tinned pineapple	Jelly 3 - No pineapple
What happened?			

Share your ideas

Why not design a guide to show how knowing a little chemistry can help people to make very wibbly, wobbly fruit jelly.

Extra things to do

What happens if you use different fruit in your jellies? Try making small jellies to compare different fruit. Does it make a difference if you use tinned or frozen fruit?

You could try apples, strawberries, raspberries, lemons, tangerines, kiwi fruit, fresh figs, mango, grapes, peaches and/or any other fruit that you like.

