

# BAKING MINCE PIES

## SUMMARY

As an optional extension activity, with excellent links to the Design and Technology curriculum, each group of children is given a Mince Pies Recipe and works with adult to make mince pies. They focus on the scientific vocabulary and processes involved in baking to further their understanding of different types of change and make their own decisions about how to record changes over time.

## OBJECTIVES

- To experience first-hand changes to ingredients when they are mixed and cooked
- To make systematic and careful observations over a period of time

### To be able to:

- Explain that some changes result in the formation of new materials, and that this kind of change is not usually reversible



## SCIENCE VOCABULARY

Mixture	Solid	Liquid
Ingredients	Change	Reversible
Irreversible	Permanent	

## RESOURCES (IN BRIEF)

Ingredients and utensils for baking mince pies - see Mince Pies Recipe

## PRIOR KNOWLEDGE/EXPERIENCE

Children will have looked at what is in a mincemeat mixture and discovered that they can separate most of the ingredients from the mixture. They will have talked about pastry and that it would be difficult to get flour or margarine, etc. back from the mixture due to the changes that have occurred.

Experience of mixing ingredients and using simple kitchen utensils to cut, mix, roll and cook would be helpful.