[SUMMARY SHEET]

1 HOUR ACTIVITY

WHAT'S IN CREAM?

SUMMARY

The decision to buy real dairy whipping cream or imitation aerosol-cream to accompany a baked treat for the class is the starting point for this activity. Children have opportunities to compare the two types of cream by recording observations and measurements over an extended period of time. They can then make their own suggestions about the similarities and differences between these natural and processed mixtures and comment on different types of change.

OBJECTIVES

- To explore similarities and differences between natural and processed mixtures
- To investigate reversible and irreversible changes in mixtures
- To make systematic and careful observations over an extended period of time and, where appropriate, take accurate measurements using standard units

To be able to:

- Understand that air can be part of a mixture by creating a mixture using liquid and gas ingredients

SCIENCE VOCABULARY

Liquid	Gas	Air
Mixture	Natural	Processes
Observe	Measure	Volume
Change		

RESOURCES *(IN BRIEF)*

- Plate of mince pies
  (these could be from the mince pie baking activity or purchased)
- Whipping cream
- Aerosol cream
- Whisk
- Bowl
- Measuring beakers or yoghurt pots

PRIOR KNOWLEDGE/EXPERIENCE

Children should have opportunities to make decisions about what observations to make, how long to make them for and the type of simple equipment that might be used. Children should also understand that air is a gas