



Science Chefs

3rd & 4th Grade

Here at Red Butte Garden, we believe learning is fun and can happen anytime, anywhere. To help continue the fun at home, we've included an outline of the topics we'll study this week at camp as well as a list of additional activities, books, and other resources related to this week's theme. We hope you'll use this to engage with your camper and keep the learning process happening all summer long! Thanks for coming to Summer Camp, and we'll see you soon at the Garden!

CAMP THEME

Cooking and gardening have always gone hand in hand, and this week we are taking cooking to the next level and learning more about it through the lens of science! What makes root beer taste like root beer? Can mint also taste like chocolate? How is gum made? At the end of the week, put all of your cooking knowledge together to make your own cooking creation.

- **Monday** – The Science of Taste
- **Tuesday** – Bubble, Bubble, Pop
- **Wednesday** – The Heat is On
- **Thursday** – The Chemistry of Baking
- **Friday** – Kitchen Lab Team Challenge

ACTIVITY IDEAS

- Make your own yeast sourdough starter
 - <http://www.exploratorium.edu/cooking/bread/recipe-sourdough.html>
- Explore polymers and make your own fruit gummies
 - <http://theimaginationtree.com/2012/04/growing-beans-on-cotton-balls.html>
- Regrow your food
 - <https://modernparentsmessykids.com/15936/>

ADDITIONAL RESOURCES

- *The Science Chef: 100 Fun Food Experiments and Recipes for Kids* by Joan D'Amico
- *Eat Your Greens, Reds, Yellows, and Purples: Children's Cookbook*
- *Kid Chef: The Foodie Kids Cookbook: Healthy Recipes and Culinary Skills for the New Cook in the Kitchen* by Melina Hammer

