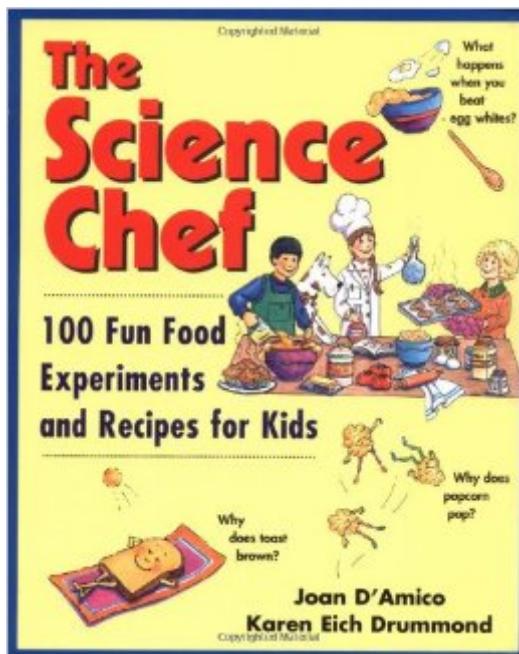


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# The Science Chef: 100 Fun Food Experiments And Recipes For Kids



## **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

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Average Customer Review: 4.6 out of 5 starsÂ  See all reviewsÂ  (21 customer reviews)

Best Sellers Rank: #40,522 in Books (See Top 100 in Books) #28 inÂ  Books > Children's Books > Science, Nature & How It Works > Experiments & Projects #49 inÂ  Books > Children's Books > Children's Cookbooks #53 inÂ  Books > Science & Math > Science for Kids

Age Range: 8 - 14 years

Grade Level: 5 - 9

## **Customer Reviews**

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!

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!

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 :)

I purchased this with two other books for my 5 year old granddaughter who loves experiments and food. So what could be better? It really does explain chemical reactions taking place as food is cooked. The recipes are also good, both tasty and healthy. It won't disappoint you.

This book is fascinating and exciting. Not only do children enjoy the recipes, but they learn in a fun way. It is an easy way of learning new information and keeps them interested.

I bought this with the intention of using it when my granddaughter gets old enough to enjoy cooking with her grandmother,. Since she is only 1, it will be a while before I will be able to judge the worth of this book. It looks good, however.

I have been planning on adding a summer science program for kids 4-12 years old. This book save me countless hours in research and provided several "oh so easy" experiments for kids. Because of this book, we will be learning how/why popcorn pops, fruit turns brown and why yeast rises. I've been a baker for many years, but it took reading this book to find out why baking powder is called double-acting (it reacts once when it is mixed with moisture and again when it is heated). This book is a must have for chefs of any age.

We are using this is as our science textbook while we study science/cooking. My 12-year-old (6th/7th grade) daughter loves it and the experiments are pretty easy and inexpensive, if time-consuming.

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