

Rachel Keeling Nursery School, where the child comes first.

Making Meringues

Children worked collaboratively making meringues as part of our food science focus.

What was the learning?

- ✓ Children observing the effects of change: addition of heat during process to turn liquid to solid (meringue) and solid to liquid (berry jus).
- ✓ Children learnt about 'aeration' when whisking in air into sugar and eggs.
- ✓ Learning specific vocabulary relating to the process.

Deeper Learning

- ✓ Some children were encouraged to predict and hypothesise throughout.

