



## Workshop: The Proof of the Pudding

Students will conduct a scientific exploration of the challenges and chemistry of the M&S Melting Middle Chocolate Pudding...and yes, there will be a taste test.

**Duration:** 2 hours **Audience:** Reception and KS1-2

**Location:** M&S Company Archive

### Learning Objectives:

- To find out about the role of a Food Technologist
- To learn about the science of the melting middle pudding
- To design an innovative dessert product
- To use scientific thinking to conduct a taste test
- To have fun

### Workshop Overview:

Activity	Content
Welcome & Introduction	<ul style="list-style-type: none"> <li>• Meet and greet</li> <li>• Why are you here? What we are going to do.</li> <li>• Housekeeping</li> </ul>
What is M&S? What is an archive?	<ul style="list-style-type: none"> <li>• What is M&amp;S? What do you already know?</li> <li>• What is an archive? Do you have your own collection?</li> <li>• Why do we preserve objects and documents?</li> <li>• M&amp;S Timeline activity</li> </ul>
Film clip	What is a melting middle pudding and how are they made?
Defining the problem	Children work in groups to think about: <ul style="list-style-type: none"> <li>• Defining failure – characteristics of a failed pudding.</li> <li>• Defining success – characteristics of a successful pudding.</li> </ul>
Ingredient card sort	Children match cards to find out more about the properties of ingredients.
Experiment	Emulsifiers
Experiment	Colour change in foods
Designing a pudding	Children work in groups on large pieces of paper to design a pudding.
Taste Test	Students sample a Melting Middle Chocolate Pudding and assess it on different features.
Plenary	<ul style="list-style-type: none"> <li>• 'My word for today' activity.</li> <li>• What have you learned?</li> </ul>