



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:

- Discovering food science in the M&S archive
- Finding out about the properties of the different ingredients in chocolate pudding
- Thinking about designing the perfect pudding
- Doing some food science experiments
- Taste testing puddings
- To have fun

Workshop Overview:

Activity	Content
Welcome & Introduction	<ul style="list-style-type: none"> • Meet and greet • Why are you here? What we are going to do. • Housekeeping
What is M&S? What is an archive?	<ul style="list-style-type: none"> • What is M&S? What do you already know? • What is an archive? Do you have your own collection? • Why do we preserve objects and documents? • Food technology in the collection
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"> • Defining failure – characteristics of a failed pudding. • Defining success – characteristics of a successful pudding.
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 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"> • 'My word for today' activity. • What have you learned?