

2nd July 2008 'Chemistry at Work' University of Teesside
sponsored by the Royal Society of Chemistry

Presentation title: Trifling with Science.



This presentation was given by the Food Science department

This presentation was interesting because we found out where gelatine comes from and how to make ice-cream with liquid nitrogen. Very high standards of hygiene are required by the food industry, hence the hairnets. Very stylish.

The photographs above show our group waiting to test the jelly and ice-cream.

The 'Chemistry at Work' day was an interesting experience because I found out about how enzymes in fruit can affect jelly and where gelatine comes from.

Thank you for the day.

Emily Henderson, St Michael's RC School, Billingham.

