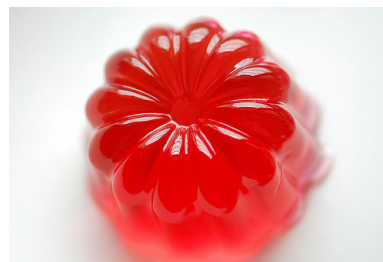


2nd July 2008 'Chemistry at Work' University of Teesside
sponsored by the Royal Society of Chemistry

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 testing how set the jelly is and tasting the ice-cream.

The 'Chemistry at Work' day was an interesting experience because I found out about how enzymes in fruit can affect jelly. This impressed me because the presenter was really passionate about his job.



Thank you for the day.

Amelia Reeves, St Michael's RC
School, Billingham.