

Building Science Concepts Book 57 'Eggs: Mixing, Beating, Crushing, and Heating'

The online interactive educational website I found that could be used in a classroom environment that supports and proves how this Building Science Concepts book; *Eggs-Mixing, Beating, Crushing and Heating* is still relevant for teaching today is <http://www.crackingeggs.co.uk/> At this link students will be able to use the interactive to explore different ways of preparing eggs for eating as well as matching the correct terms with the parts of an egg. This interactive will enable the students to Investigate in Science.

The other online resource I found is from the American Egg Board. It gives teachers/educators some ideas about how to use eggs to teach science. <http://www.aeb.org/about-aeb/for-educators/> It also gives clear lesson plans on how to teach each lesson depending on the level of the class and what exactly you want the students to learn. The lesson plans are very detailed so you can clearly identify where the students will be able to engage in the 4 elements of the Nature of Science.

One other resource that would be really effective is the School Journal, Part 2 Number 2 that includes a recipe for making Pavlova which includes the skill of separating the egg yolk from the egg white. This resource would enable the teacher to include science into their English literacy lesson to further develop the students understanding of the Material World Science behind the use of eggs and their properties

Hudson, R. (1997). "Pavlova Queen." *School Journal*, Part 2 Number 2, 1997.

<http://www.crackingeggs.co.uk/>

<http://www.aeb.org/about-aeb/for-educators/>

Eggs are a resource that are used every day within the household, whether they are eaten on their own or combined with other ingredients. Teaching children the science and use behind eggs is an area that will stay with them for their lives as a fantastic and interesting life skill which the "*Building Science Concepts*" series book *Eggs, Mixing, Beating, Crushing and Heating* (Ministry of Education, 2004) explains effectively in a fun and interesting way.

Eggs, Mixing, Beating, Crushing and Heating would work hand in hand with an animation. <http://www.sumanasinc.com/webcontent/animations/content/proteinstructure.html> is an interesting description and video of why the egg white turns white when cooked. This would be a fantastic accompaniment to activity 1 in section 3 of my resource, "Looking at a cooking egg". The video could be used to watch and listen to, or more likely to be used for the teacher to narrate an easier description of the changes and the combination of protein in the egg. The animation would further support the lesson and give another dimension of understanding to the children.

Cain, et al, 2006, *Discover Biology*, W. W. Norton & Co. and Sumanas, Inc. Retrieved from : <http://www.sumanasinc.com/webcontent/animations/content/proteinstructure.html>.

An online resource that could be used to support the children's understanding of what happens to different properties of the egg when heated, beaten or mixed is

<http://www.exploratorium.edu/cooking/eggs/eggscience.html> . This article children could read for themselves to see differences of an egg to support the activities in the book. To reinforce what they can visually see through the activities. Another online source which

would work well to support the book and to further the students' knowledge of how heat can change states of matter is <http://www.brainpopjr.com/science/energy/heat/grownups.weml> I would focus on the heat section of the clip to show students that heat can change lots of different properties of matter not just eggs. This source also provides activities using different states of matter to help children to understand that it is not just the properties of eggs that change.

Websites

<http://www.brainpopjr.com/science/energy/heat/preview.weml>

<http://www.exploratorium.edu/cooking/eggs/eggscience.html>

The animation for molecules involves the material world because molecules form together through chemical reactions and produce substances. The animation for this molecule activity is attached here.

http://www.kscience.co.uk/animations/make_a_molecule.swf