

Elm, Maple, Walnut Shake It

Lesson	IPC Learning Goal	NC Coverage	Activities	Resources / Vocabulary /
				Personal Goals
Entry Point		WALT know what a solid, liquid and gas is.		
	Ask 'What are the 3 states of matter?' Disc		states of matter? Discuss	
		Solid		
		• Liquia		
		Gas <u>https://www.bbc.com/bitesize/articles/zsgwwxs</u> Diacusa		
		Discuss		
Vocabulary				
		Gas		
		Solid		
		Liguid		
		Molecules		
		Activity 1 LA - The children will sort the statements out into Solids, Liquids and Gases. They will glue them on to large sheets of paper headed with Gases, Solids and Liquids.		
		HA/MA - The childr		
		Activity 2		
		Sort pictures into S	olids, Gases, Liquids	
		Ensure children can	name and explain the 3 states of matter and give examples.	
Knowledge Har	rvest	How are liquids diffe	erent from solids and gases?	
		Activity 1		
		Show a conton of mil	עו	
		On large chects of n	n. Jonen write down everything you know chout milk	
		Te milk a colid on a li	auida	
		Is milk a solid or a li	quid?	

	Where does milk come from? What does milk contain? How healthy is milk?
	Activity 2
	Write a list of foods that are made from milk.
	On post it notes write 1 question you want to find out about for this topic.
Big Picture	We are going to find out all about solids, liquids and gases by making butter and cheese, and milkshakes.

Science		WALT aather information from simple texts	
Jcience			
		Refer to the Knowledge Harvest.	
		What do we know about milk?	
		What questions could we ask?	
		What could our sub headings be?	
		Discuss allergies and lactose intolerance.	
		Using the internet write information about milk.	
	1	LA - to write bullet points	
		EXTENSION	
	L	Design a Marvellous Milk poster or leatlet, explaining what milk contains	
	a	Shana the pertons.	
		Choose some for display	
		choose some for display.	
Science		WALT carry out simple investigations	
		How can we get from milk (which is a liquid) to butter (which is a solid)?	
		How can we make butter from milk?	
		N.	
		Discuss	
		Look at cream. What is it made from? Is it a liquid, gas or solid?	

	How can we make butter from milk?	
	Each group will explore how to make butter from milk.	
	 Putting some cream in a screw-top iar and shaking it vigorously 	
	 Putting some cream in a bowl and whisking it vigorously with a 	
	hand whick	
	What do you notice?	
	The shidnen will write up what they did and use discrements show it	
	The children will write up what they all and use allograms to show IT.	
	Mini Pienaries	
	Explore what is happening	
Science	WALT use simple scientific equipment	
Ocience	which use simple scientific equipment	
	Recap on the last lesson and how we changed a liquid (cream) into a solid	
	(butter)	
	Do you think we change a solid into a liquid?	
	Discuss	
	Put butter in different places ie radiator window sill microwave oven	
	etc What happens? Why?	
	Measure the temperatures	
	Record what happens to the solid	
	The children could research the temperature at which materials change	
	state when they are beated on cooled in degrees Celsius. The teacher	
	sould use a social thermometer to demonstrate the temperature at	
	which we ten bails (100 $^{\circ}$ C). The shildhen could measure the temperature of	
	which water boils (100°C). The children could measure the temperature at which water fractions (0° C). You could then compare this with enother	
	liquid	
	E a will vegetable ail bail et a higher or lower temperature then water?	
	L.g. will vegetable on boil at a higher of lower temperature than water?	
	vegetable on bons at 200-300°C. Will vegetable on preeze? The children	
	bish snoughly sus from a valuence is 1,000 °C. Malting iron is 1, 500 °C. The	
	nigh enough! Lava from a voicano is 1,000°C. Meiting iron is 1,000°C. The	
	Earth s core is 5,000 °C!	
	The children should also observe now solid butter behaves differently	
	from melted butter.	
	Solid butter keeps its shape whereas melted butter (a liquid) will take	
	the shape of the	
	container it is in.	

Science	WALT: Investigate reversible and irreversible changes	
	The children will be investigating irreversible changes - these are chemical changes that cannot be reversed. Refer to the Journey of Milk display - what is the next stage on from cream and butter? Is it cheese? How might we get to this next stage? Invite suggestions from the class. Stimulate their thinking by comparing the properties of butter and cheese. How are they different/similar? We've seen that we can make butter from milk, but how can we make cheese? For example: Mixing milk with a little vinegar or lemon juice Heating milk and then leaving it to turn sour Heating milk and then mixing with yeast or baking powder See p29 & 30 on the curriculum plan	