

Jelly sets over time, but can different methods for preparing it slow that process down?

Year 1 enjoyed carrying out the 'Get Set Jellies' science experiment. We made 4 different types of jelly-

- · the first set we left out of the fridge
- the second set went into the fridge
- the third set had berries added to the mix
- the fourth set had pineapple added to it.

We set a timer and each hour we checked the jelly. The first to set was the normal jelly in the fridge. After 5 hours the jelly outside of the fridge and the pineapple jelly was still not fully set. We all recorded the results.

