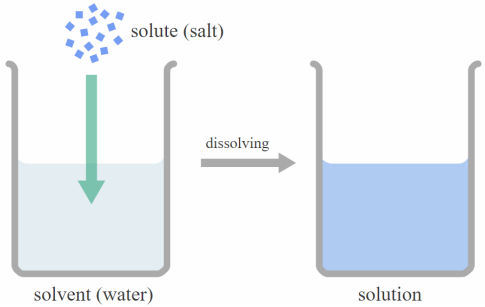
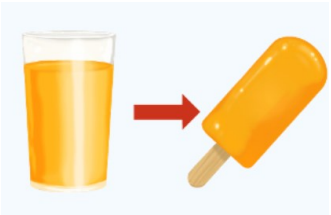
Can toast ever become bread again?

Science

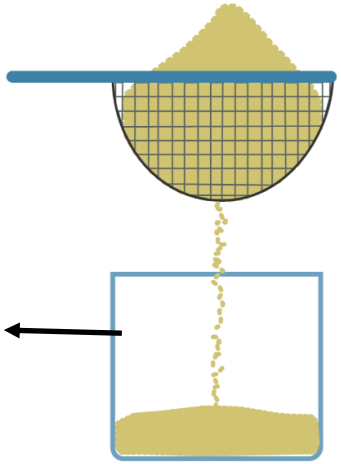
Soluble





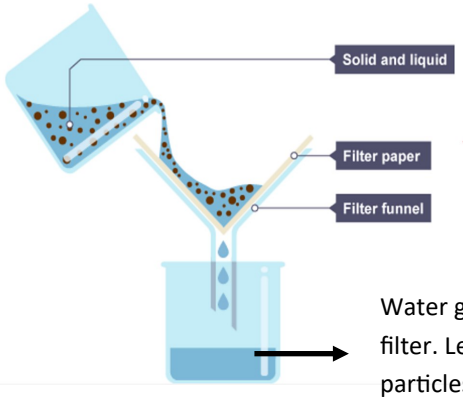
Reversible Change/ Physical Change—can be changed back

Sieving

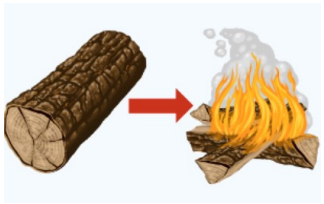


Smaller particles fall through the sieve

Filtering

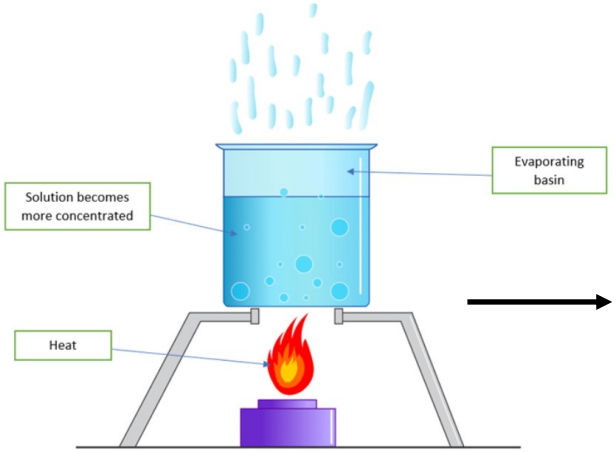


Water goes through the filter. Leaves the bigger particles in the filter



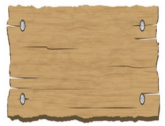
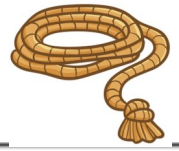
Irreversible Change/ Chemical Change—cannot be changed back

Evaporation



Water evaporates leaving the dissolved substance behind.

Science Vocabulary

Soluble	When something can dissolve.	
Insoluble	When something cannot dissolve	
Rigid	Does not bend easily	
Flexible	Bends easily	
Thermal conductor	Allows heat to pass through	
Thermal insulator	Heat does not pass through easily	

Nicholas Appert

Nicolas Appert was a French sweet maker and inventor who, in the early 19th century, invented airtight food preservation. Appert, known as the "father of food science".

Design Technology Vocabulary

Seasonal Food	Vegetable peeler
Zest	puree
Dice	Preserve

Preserving

Preserving food can be done by lots of different methods including;

- sugaring—adding sugar e.g. jam
- pickling— adding acidity such as vinegar e.g. chutney
- salting—adding salt
- canning - airt tight containers