



Tomato sauce



Startown Sensational Sauces has opened in the town. Their extra tasty recipes are already very popular and are selling out fast. Unfortunately, last week they were overwhelmed with complaints about their tomato sauce.

One disappointed customer wrote, “It was hopeless. I shook the bottle really hard but nothing came out. The tomato sauce was much too thick. Chips are just not the same without tomato sauce.”

Another customer said, “I tipped up the bottle and out flopped all the sauce! What a shock! Everything was red. What use is tomato sauce if it all pours out at the same time?”

Startown Sensational Sauces is asking for help to put the problem right. How thick should tomato sauce be?



Talk about

- ★ How thick do you think tomato sauce should be?
- ★ How quickly should it pour?
- ★ How well should it keep its shape on the plate?
- ★ Should it pour easily through a small hole?
- ★ How well should it cling to a chip?

★ Your challenge

To find the perfect thickness for tomato sauce – not too thick and not too thin, but just right.



★ Here are some ideas to help you

- ★ You could do a drip test to see how well the sauce drops off a spoon or pipette.
- ★ How about letting it run down a slope?
- ★ You could watch how it splats on a plate.
- ★ You could see how easily it drips through different sized holes.
- ★ Why not put it on a chip and see how easily it slides off?



★ Now put your tomato sauce to the test

- ★ What will you measure?
- ★ What will you observe?
- ★ How many tests will you do?
- ★ Don't forget to try different thicknesses.

★ Sharing your ideas

You could write a story about scientists working in the Startown Sensational Sauces' testing laboratory. How would they test the tomato sauce and what might they find out?

Congratulations!

**You are now a sensational sauce scientist.
Collect your stickers and get ready for the next challenge.**

★ Here are some extra challenges

- ★ Find out the ingredients of tomato sauce.
You could try to make some.
- ★ Test different makes of tomato sauce.
Are they all the same runniness?
- ★ Look at tomato sauce bottles. How are they designed to help you to get the tomato sauce out?

SuperStar

