

A top-down photograph of a traditional tea set on a green, textured surface. The set includes a dark, textured teapot with a black handle and spout, two dark teacups, and a small wooden bowl filled with loose tea leaves. Some tea leaves are scattered on the surface around the teapot. A bamboo whisk is visible in the top right corner.

# SCIENCE

**Welcome to the Science Super Curriculum. Below you'll find a whole host of things to do to stretch yourself beyond the classroom curriculum.**

In the UK, we drink 100 million cups of tea a day and lots of people have strong opinions on the 'perfect' cup of tea. In this month's Super Curriculum, we will be finding out about the long history and chemistry behind tea-making; from what type of water you should use and whether the colour of the mug influences our taste of the tea, to the science behind adding sugar...or salt!

Dive in to this month's Super Curriculum to find out about the world of scientists searching for the best way to make a brew!

## READ

Read this article from the Royal Society of Chemistry on the science behind tea:  
[Stirring up trouble](#) - edu.rsc.uk

Read this article from The New Scientist about the science behind adding salt to tea:  
[The chemist who told us to put salt in our tea explains why she did it](#) - newscientist.com

## WATCH

How to brew the 'perfect' cup of tea:  
BBC: [How you've been making tea wrong your whole life](#) - YouTube

## LISTEN

Find out about the history of tea in China, originally used as a vegetable rather than a drink:  
[TED Talk: The History of Tea](#) - YouTube

## DO

Investigate the science behind diffusion with tea bags. Conduct your own experiment to find out if different shaped tea bags affect the rate of diffusion:  
[Tea Bag Diffusion](#) - science-sparks.com

**DISCLAIMER: ADULT SUPERVISION REQUIRED DUE TO HOT WATER**