



**The largest concentration of expertise in the southern hemisphere**

Waite Campus, Australia's leading research, education and commercialisation precinct has the largest concentration of expertise in the southern hemisphere in the areas of plant biotechnology, cereal breeding, sustainable agriculture, wine, food, horticulture and land management. The Waite Campus hosts a number of Australia's leading agriculture, food, wine and environmental research organisations

**These workshops are most suitable for 9-12 year olds.**

*Saturday 5th August 2-4pm*

**Soil of Fun!** - Soil pH test: what is pH, what does this mean for the plant? Soil filtration: are all soils the same? Soils are comprised of multiple elements that affect its physical and chemical properties. Why are these factors important and how do scientists measure soil quality?

*Saturday 19th August 2-4pm*

**DNA: Cracking the Code**—Extract DNA from strawberries, Take home kit: DIY terrariums, the DNA in that seed tells it to become a plant! Compare plants at next session, are there differences (yes) ...this is because of DNA!!

What is DNA? How can four letters, A T C and G, be the code for everything. Let's explore how scientists use these letters in biotechnology to improve food quality

*Saturday 2nd September 2-4pm: \*\**

**Goo to make you poo!** Making "goo bags" to feel what dietary fibre does when you eat it . Using USB microscopes to look at dietary fibre, Viscosity experiment to see the different amounts of fibre in common breakfast cereals.

Imagine a weed that you just step on because it's so small and insignificant. Now imagine that weed has the power to prevent colon cancer... Bet you don't want to step on it now! We'll show you how it unlocks its secret potential using microscopy and tactile senses.

*Saturday 16th September 2-4pm* **CAUTION: any food allergies and/or dietary restrictions?**

**Flavour & Aroma!** Aroma experiment: trying to pick different common kitchen ingredients from just the smell, Flavour experiment: try to guess the flavour of different lollies with your nose blocked How do we define flavour and aroma? What makes some things we eat delicious and others...well, yucky? Get your taste buds and nose warmed up as you learn how to tell the differences in a world of food and drink sensory.

**\*\* Please note session 3 will run concurrently with the AGM of GTCASA so members are urged to attend**

|  |   |
|--|---|
| <b>Ages:</b>   | 9—12 years old (but open to others close to this particularly interested in the topic)                                |
| <b>Dates:</b>  | Saturday 5th and 19th August ; September 2 and 16th, 2017   |
| <b>Time:</b>   | 2pm—4pm   |
| <b>Location:</b>   | Glenunga International High School,<br>99 L'Estrange St, Glenunga, SA 5064  |
| <b>Cost:</b>   | Enrol in all four sessions \$85 members / \$110 for non members<br>GTCASA members \$25 per session; non members \$30. |
| <b>Students are strongly encouraged to attend all four sessions to gain maximum benefit and to ensure a discount</b> |   |
| <b>Payment:</b>  | EFT, cheque or money order in advance to confirm places. Details about how to pay are on the website.                 |
| <b>How to book:</b>  | Register online at <a href="http://www.gtcasa.asn.au">www.gtcasa.asn.au</a>   |

