



Nationally coordinated by STEMNET

For advice on STEM Clubs, including how to set one up, interesting activities to run, competitions and funding opportunities, please contact South East of England STEM Club support on 01273 644178 or [Stemclubs@brighton.ac.uk](mailto:Stemclubs@brighton.ac.uk)

For all your other STEM-related needs, including involving a STEM Ambassador in your Club, or getting information, advice and guidance on science, technology, engineering or maths, please contact your local STEMNET contract holder – details at the bottom of this page.

## Top 7 Chemistry Activities for use in STEM Clubs

### Carbon Dioxide

<http://www.nationalstemcentre.org.uk/elibrary/science/resource/3530/key-stage-four-carbon-dioxide>

Suitable for: Key Stage 4

Challenge: Students use an experiment to see if carbon dioxide does cause global warming.

### Electrochemical Writing

<http://www.nationalstemcentre.org.uk/elibrary/science/resource/3319/electrochemical-writing>

Suitable for: Key Stage 3

Challenge: Use filter paper soaked in sodium chloride solution to investigate the process of electrolysis.

### Forensic Chemistry

<http://www.nationalstemcentre.org.uk/elibrary/science/resource/1903/forensic-chemistry>

Suitable for: Key Stage 3-4

About: The booklet introduces a range of qualitative and quantitative techniques used in forensic chemistry.

### Improving Glue

<http://www.pstt.org.uk/SiteDocuments/doc/STEMNET%20Biology/02%20Improving%20glue.pdf>

Suitable for: Key Stage 3-5

About: Make glue, then alter the method to make stronger glue. Different milks and bases are provided.

### Perfumes

<http://www.nationalstemcentre.org.uk/elibrary/science/resource/306/perfumes>

Suitable for: Key Stage 3

About: Experiments for making and testing fragrances, plus applying the particle model to how we smell.

### Plastic from Milk

<http://www.nationalstemcentre.org.uk/elibrary/science/resource/3332/plastic-from-milk>

Suitable for: Key Stage 3

Challenge: To make plastic from vinegar and milk.

### The Hunt for Vitamin C

[www.nationalstemcentre.org.uk/elibrary/science/resource/9446/the-hunt-for-vitamin-c-the-effect-of-cooking-processes-on-the-vitamin-c-content-of-cabbage](http://www.nationalstemcentre.org.uk/elibrary/science/resource/9446/the-hunt-for-vitamin-c-the-effect-of-cooking-processes-on-the-vitamin-c-content-of-cabbage)

Suitable for: Key Stage 4-5

Challenge: Students investigate the how vitamin C in cabbage is affected by different cooking processes.

### STEMNET regional contract holders:

**Hampshire and Isle of Wight:** Winchester Science Centre, Stuart Parks: [stuartparks@winchestersciencecentre.org](mailto:stuartparks@winchestersciencecentre.org)

**Kent and Medway:** Canterbury Christchurch University, Tsige Sherington: [tsige.sherington@canterbury.ac.uk](mailto:tsige.sherington@canterbury.ac.uk)

**Oxfordshire, Buckinghamshire, West Berkshire:** Science Oxford, Olivia O'Sullivan: [olivia.osullivan@scienceoxford.com](mailto:olivia.osullivan@scienceoxford.com)

**Surrey and Berkshire:** University of Reading, Julie Smith: [julie.smith@reading.ac.uk](mailto:julie.smith@reading.ac.uk)

**Sussex:** STEM Sussex at the University of Brighton, Daniel Hawkins: [STEMsussex@brighton.ac.uk](mailto:STEMsussex@brighton.ac.uk)