

The Tallest Jelly Competition

It is REALLY difficult to make a jelly more than 10cm tall due to the weak gel strength. Try it and see for yourself. To make it taller you either need to increase the gel strength (in this competition that's cheating) or give the jelly structure using edible materials such as fruit, sponges or pasta. Let your imagination run wild! Food technology, chemistry and engineering come into their own in this test of ingenuity.



Entries open to all primary schools prizes will be awarded for :

- Tallest free standing jelly
- Best team workbook
- Best overall design

All teams that successfully bring their jelly to the final will receive a prize.

Competition rules

- The jelly must be made from Hartley's tablet jelly and made up following the directions on the pack
- The finished jelly must be free-standing. Height will be measured 10 minutes after unmoulding
- You must be prepared to arrange to bring your jelly to the Final and unmould it at 11am on 29 June at the Royal Norfolk Show
- Everything used in construction must be edible and you should be prepared to eat any part of it!
- No frozen jellies
- Each team must present a workbook showing the process used to develop the final jelly.
- Due to space restrictions entries on the day are limited to one team per year-group
- Teams should be of no more than four pupils.
- The judge's decision will be final.

To register your interest please email phil.smith@nbi.ac.uk (TSN) with your school name, year group involved and contact details.



For more details and full T&Cs visit www.tsn.org.uk/jelly.htm