Peak Area Leadership in Science

Professional Development Opportunities for Secondary Science Teachers

Three Ways to RSVP:

- www.sciencehubs.org
- o email: RSVP@sciencehubs.org
- call Tammy Johnnie at (719) 337-1552

Kombucha Fermentation - Science and Process



Wednesday, October 9, 2024

The Campus - 6113 Constitution Ave, Colorado Springs, CO 80915

4:00 pm - 7:00 pm

Presented by: Addison Rhodes, Home Kombucha Brewer



Remember to Bring...

→ Your science notebook*! And pen or pencil.

[NOTE: We will be meeting in a school, so there will be restroom facilities available.]

* PALS provides a free science notebook at your first meeting of the year!







Kombucha Tasting, Too!

HIGHLIGHTS

- ★ Taste some commercial and/or homebrewed kombucha.
- ★ Learn about the fermentation science behind kombucha fermented tea.
- ★ Go through the process of brewing kombucha in your own kitchen including selecting the right ingredients, fermenting, bottling and flavoring, and maintaining brewing supplies.
- ★ Understand the role of the SCOBY (symbiotic culture of bacteria and yeast) in transforming sweet tea into a tangy, effervescent, probiotic rich drink.
- ★ Learn about and the many culinary uses for kombucha (cocktail mixers, syrups, salad dressings, and more)!
- ★ Participants will have the option to take home a SCOBY, enabling them to begin brewing right away.
- ★ Opportunity to network with other science teachers.
- ★ Door Prizes and/or Teacher Materials

This workshop is made possible by GENEROUS funding from the **The Mikkelson Education Fund...**

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Check out our website @ www.sciencehubs.org

Photo at top provided by Rose DiCenso.

In compliance with Colorado School of Mines regulations, children of participants may not attend Hub meetings or activities.

PLEASE - If you sign up for this hub meeting and have to cancel, contact TAMMY asap. - PLEASE