



Chocolate Investigation

Can you help Maya find the temperature that melts chocolate the fastest? Plan your investigation then carry it out!

Equipment: Draw or write the things you will need.

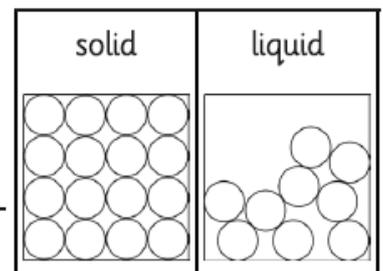
You will float the pieces of chocolate in foil tins on trays filled with different temperatures of water. How will you make sure your results are reliable? Think about what you will keep the same and what you will change.

What will you measure and observe in this investigation? Use the pictures to help you.

I will measure...

I will observe...

What do you predict will happen? Which temperature of water will melt the chocolate fastest? Why do you think this will happen? Refer to the behaviour of the particles in the pieces of chocolate in your answer.





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Complete this table with your results:

	Tray 1	Tray 2	Tray 3
Temperature of water			
Time taken for chocolate to melt			

What is your conclusion? Can you tell Maya which temperature melts chocolate the fastest? Can you explain why this happened?

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