EXPERIMENT

MELTING CHOCOLATE

MATERIALS I NEED

3 identical bowls

400ml of cold water
400ml of warm water
400ml of boiling water

3 identical tin foil dishes

3 identical cubes of chocolate

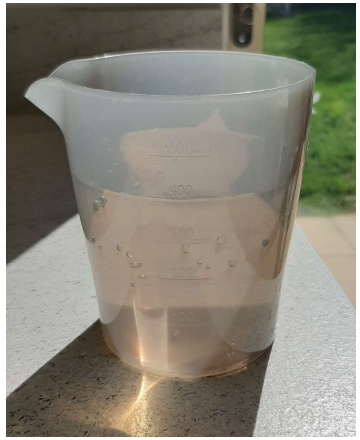
Result: Time it takes for chocolate to melt

MELTING CHOCOLATE
SOLIDS / LIQUIDS

Measure: I am going to measure how many ml of water I will put in the jug. I will have cold, warm and boiling water.

Observe: I will observe how long the chocolate will take to melt in each of the three bowls.

Predict: I predict that the hottest one will melt first because hot things melt things quicker.



CONCLUSION

	Tray 1	Tray 2	Tray 3
Temperature of water:	15C	50C	100C
Time taken for chocolate to melt:	Would not melt	7:00Mins	6:00Mins

If a solid is made hotter to its melting point, it will start to melt and will change from a solid to a liquid.

All solids have a different melting point. If the solid is heated to above that temperature it will melt.

In a solid, the particles are close together and are bouncing around.

When a solid gets past its melting point all the particles start dancing around over each other. Now a solid has become a liquid.

EXTRA
MAKING S'MORES

I put melted the chocolate between s'mores which are melted marshmallow and chocolate sandwiched together with biscuits. It was delicious☺.