

Ellie L Melting Chocolate Experiment 28.04.20

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.

chocolate
Three bowls
cold water
Hot water
warm water
foil

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.

Every thing is the same except the water temperatures

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

I will measure...

How quickly the chocolate will melt.

I will observe...

The chocolate carefully.

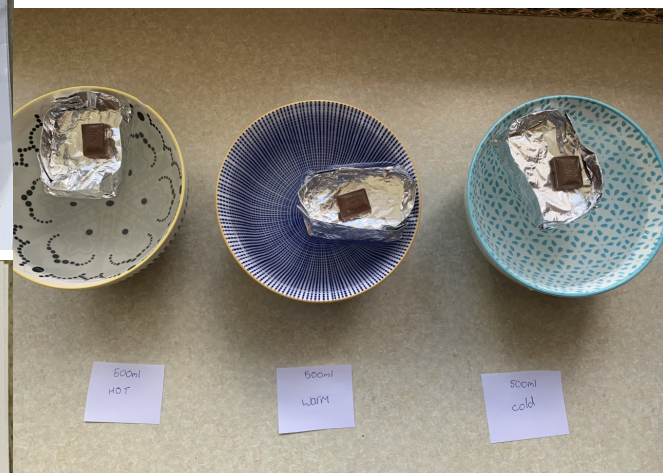
What do you predict will happen? Which temperature of water will melt the chocolate fastest? Why do you think this will happen? Refer to the behaviour of the particles in the pieces of chocolate in your answer.

I think the cold water won't melt the chocolate and the hot water will melt the chocolate faster.

	solid	liquid



1. All bowls the same size, using the same amount of water. Foil boats the same size and equal shape and size of chocolate.



2. Boats added to the bowls at the same time. Stopwatch set off.

Chocolate Investigation

Complete this table with your results:

	Tray 1	Tray 2	Tray 3
Temperature of water	100°C	60°C	10°C
Time taken for chocolate to melt	5:15	7 min 18	NO melting

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

The temperature Maya should use is 100°C because the higher the temperature the quicker the melt.



3. Chocolate in hot water melts first. This is it at 3 min. I can see no change to chocolate in warm or cold.



5. After 5 min 15 seconds the chocolate in the hot water has melted completely. In the warm water it is half melted.



6. The chocolate over the cold water has not changed at all.