SCIENCE EXPERIMENT ACTIVITY SHFFTS



on: 🚺 🖣 💟

Share your experiments with us on:

The Scientific Method is how scientists study and learn things.

The basic steps are:

Ask a question.

Gather information and make a guess or a prediction as to the answer. This is called the hypothesis.

Gather equipment and materials and conduct an experiment to test the hypothesis. Make observations and see what happens!

EXPERIMENT GUIDANCE

Based on what is discovered, make a conclusion and answer the question.

Choose an experiment sheet and take home with you and experiment at home!

Helpful Hints

Adult supervision is required for the experiments

Some common household ingredients are required

Cover work surface. Wear protective clothing

Dispose of household materials used after experiments are completed

Wash hands and all equipment with warm water before and after experiments. Not all substances used will wash out of textiles

Do not eat, drink or put any materials used in experiments into the mouth

Have fun!





Share your experiments with us on:









OTHER MATERIALS: WATER LIQUID FOOD COLOURING VEGETABLE OIL TABLE SALT

Experiment: What happens when salt is added to water and oil? 1. 150 ml



IIII



water



Observation

What happened after you added the salt? What happened a few minutes later?

Conclusion

Oil is less dense (lighter) than water, so it floats on top

of the water. Salt is denser (heavier) than oil, so it sinks into the water; as it does, some oil sticks to the salt. When the salt dissolves in the water, the oil rises back to the top of the water in blobs; the food colouring lets you see the blobs more clearly.







Observation

What happened after you added the washing up liquid? TRY THIS: Slowly swirl the stirrer through the milk in different patterns.

Conclusion

The washing up liquid attaches to fat molecules in the milk; the food colouring lets you see the molecules move.





Share your experiments with us on:

RUNAWAY PEPPER



Conclusion

Surface tension is what holds water together. The washing up liquid lowers the surface tension of the water, which makes it flatten and spread out; the pepper moves to the edge of the dish when the water spreads out.

Thoroughly wash hands after experiment. Keep hands away from face and eyes.





SHAKE IT







Experiment:

EQUIPMENT:

What happens when double cream is shaken?

1. Fill the test tube with 40ml room temperature double cream. Close cap on tube tightly, holding one finger on top of the cap, shake test tube vigoriously for 10-15 minutes.

3. Remove the solid from the test tube

2. When the solids have completely separated from the liquid......Pour out liquid.



Pour out the liquid from the solid 3. Remove the solid from the test tube with a wooden craft stick. Place the solid on a plate.

Observation What happens when double cream is shaken?

Conclusion

Cream turns to butter when shaken because fat molecules clump together. First it will turn to whipped cream so keep shaking.

Shake time is longer when double cream is cold.



