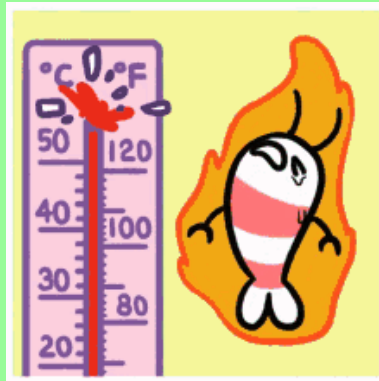
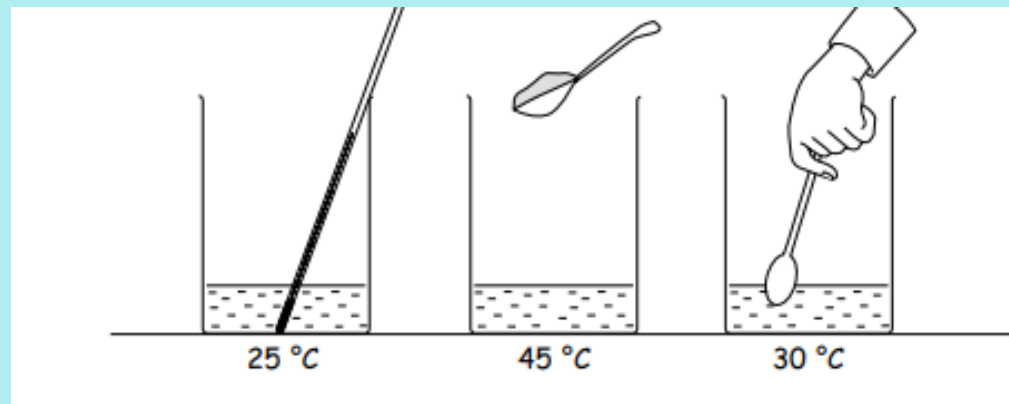


2nd February 2021

I can take accurate readings using a thermometer and a
stop watch.



How might temperature affect dissolving?



Today, we are going to see how the temperature of the solvent (water) changes the speed at which the solute (sugar or salt) dissolves.



Things to consider:

Fair Testing - same amount of water each time

- same amount of solute each time

- the same number of stirs

The temperature (the variable)

Make a prediction

At school, we are going to test this using different temperatures of water e.g. cold water, lukewarm water, hot (not too hot!), room temperature... **DO NOT USE BOILING WATER!** We are going to use a thermometer to get an accurate measure, but you can put headings e.g. cold etc. Use a stopwatch / timer to see how long each one takes to dissolve.

Temperature	Time taken to dissolve
5°C	
17°C (room temp)	
50°C	

What do your results show?

Write up the investigation scientifically.

Title

Apparatus

Diagram (remember to keep it simple, it's not an art lesson)

Method

Variables and fair testing (what did you alter or keep the same)

Prediction

Results (this is your table)

Conclusion (just summarise what your results show e.g. as the temperature of the solvent increased, the speed the solute dissolved ...)



