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I can record results to see how stirring affects
dissolving.



What variables can affect how a solute dissolves?

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Temperature

Stirring

Size of particles

Amount of solute

We are going to test how stirring can affect how quickly a solute dissolves.

We are going to use 100ml of water and add 1 teaspoon of sugar each time we do a test.

Test 1 = add the sugar, stir for two seconds and time how long until the sugar fully dissolves.

Test 2 = add the sugar, stir for four seconds and time how long until the sugar fully dissolved.

and so on.

A graph to show ...

Time taken to dissolve

Number of seconds stirred

Once you have carried out each test, make a graph to show your results. Then summarise what your results show.



