

Name: _____

Date: _____

HOMESCHOOL SCIENCE EXPERIMENT

Testing how different materials affect crispiness

**QUESTION: Which materials help food stay the crispiest the longest?**

HYPOTHESIS

I think _____

_____ will keep food the crispiest because _____



MATERIALS

- Cooked potato chips (or crackers)
- Different materials (see ideas below)
- Plates or trays
- Timer or clock
- Notebook or data sheet
- (Optional) Tongs or gloves

Material Ideas:

- Paper towel
- Aluminum foil
- Plastic wrap
- Wax paper
- Cloth napkin
- No cover (control)



PROCEDURE

1. Place an equal number of chips (or crackers) on separate plates or trays.
2. Cover each plate with a different material. Use one plate with no cover (control).
3. Make sure each material is touching the chips (or covering them) without crushing them.
4. Start the timer.
5. Check the chips every 10 minutes for 60 minutes.
6. At each time, rate how crispy the chips are using the scale below and record your observations.

CRISPNESS SCALE

5

Very Crispy

4

Crispy

3

Slightly Soft

2

Soft

1

Very Soft / Soggy



DATA TABLE

Material Used	Crispiness Rating (5 = Very Crispy, 1 = Very Soft / Soggy)							Notes / Observations
	0 min (Start)	10 min	20 min	30 min	40 min	50 min	60 min	



CONCLUSION

Which material kept the chips the crispiest the longest?

Why do you think it worked best?



EXTENSION

Try other foods (like pretzels or cookies).

Test in different places (fridge vs. room temperature).

What other questions can you investigate?

**SCIENCE TIP:** Change one thing at a time and keep everything else the same for a fair test!