

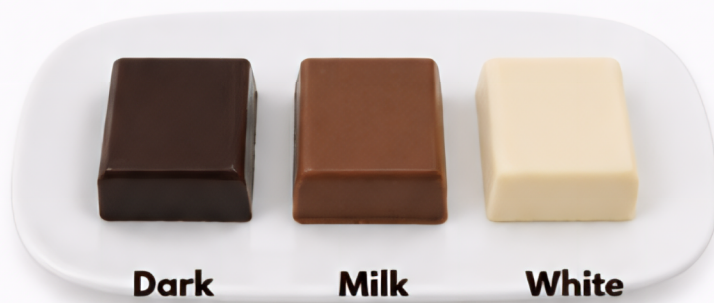


Name: _____

Date: _____

TESTING WHICH TYPE OF CHOCOLATE MELTS FASTEST

What type of chocolate melts the fastest?



QUESTION

Which type of chocolate melts the fastest?

HYPOTHESIS

I think _____
chocolate will melt the fastest
because _____.

MATERIALS

- Dark chocolate (same brand)
- Milk chocolate (same brand)
- White chocolate (same brand)
- 3 small, identical plates or shallow dishes
- Stopwatch or timer
- Warm room (no drafts)
- Data table (below)

PROCEDURE

1. Break off 3 pieces of dark, milk, and white chocolate. Make sure the pieces are the same size and shape.
2. Place one piece of each chocolate on a separate plate.
3. Put the plates on a flat surface in a warm room (not in direct sunlight).
4. Start the timer.
5. Watch the chocolate and stop the timer when the piece is completely melted.
6. Record the time for each type of chocolate in the data table.
7. Repeat the experiment 2 more times.
8. Calculate the average time for each type of chocolate.

DATA TABLE

Type of Chocolate	Trial 1 Time (seconds)	Trial 2 Time (seconds)	Trial 3 Time (seconds)	Average Time (seconds)	Rank (1 = Fastest)
Dark Chocolate					
Milk Chocolate					
White Chocolate					

Rank the chocolates from 1 (fastest) to 3 (slowest) based on the average time.

ANALYZE & THINK

1. Which type of chocolate melted the fastest? _____
2. Which type of chocolate melted the slowest? _____
3. Why do you think the chocolates melted at different speeds? _____

4. What could you do to make this experiment more fair? _____

CONCLUSION

What did you learn from this experiment?
