

@ HOME SCIENCE DISCOVERY MISSIONS – Chocolate melting

What Do We Need?

1. Small chocolate pieces of the same size (chocolate bar squares or chocolate chips are a good idea)
2. Paper plates
3. Pen and paper to record your results

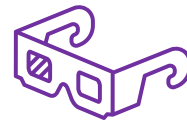


Protocol

1. Put one piece of chocolate on a paper plate and put it outside in the shade.
2. Record how long it took for the chocolate to melt or if it wasn't hot enough to melt then record how soft it was after 10 minutes.
3. Repeat the process with a piece of chocolate on a plate that you put outside in the sun.
4. Record your results in the same way.
5. Find more interesting locations to test how long it takes for the chocolate pieces to melt. You could try your school bag, hot water or even your own mouth. Try melting frozen pieces of chocolate for comparison. Try different types of chocolate as well.
6. Compare your results, in what conditions did the chocolate melt? You might also like to record the temperatures of the locations you used using a thermometer so you can think about what temperature chocolate melts at.

YOUR MISSION REPORT

- Where do you see science in this mission?
- What different types of chocolate did you try?
- What temperatures did you try?



Did you know?
The melting point of chocolate falls between 86°F and 90°F (around 30°C)

Learn more!

Video here:

https://www.youtube.com/watch?v=BYy0a8q3Lv&fbclid=IwAR3C4aE94BNz_I2v3lb9Kb1ZQqVh2mD8K9cXy1AjvRFYx-0hRTxMHV6NUY

Student feedback - How did you like this mission?



not at all



not much



a bit



liked it



liked it a lot



liked it best

Family feedback - How did you like this mission?



not at all



not much



a bit



liked it



liked it a lot



liked it best

Did you use the 'Learn more!' resources?

Yes

No

What was good/bad about this mission?