

Heating and cooling: what melts, what stays?

materials

What you need: same-size ice cubes · plain chocolate squares (equal size) · small equal lumps of butter · small foil dishes or clean bottle caps · basin or large roasting tin (for warm water) · shallow tray or baking sheet (to hold the three dishes; underside in contact with the warm water) · jug of warm hand-safe water

Words to use

Melt · Cool · Reversible change

Our question

What happens to ice, chocolate and butter when we warm them gently, and what happens when we cool them again?

I predict...because...

What we found out

Draw and label what you see

Labels I used

Which materials melted with gentle heat?

Which changes started to reverse when cooled?





Lesson 12

Why might the melted ice still be liquid in our classroom?

