This is Mrs Catalano. She is getting the food ready for her birthday party, and she wants to make some chocolate crispy cakes.

Her party is only a few hours away, so she needs to make them fast! She needs to know the best temperature for melting chocolate.

When she has melted the chocolate, she can then add the cereal, shape the mixture into cakes and leave them to freeze in time for her party!

Can you help her find the best temperature for melting chocolate?

Plan your investigation and then carry it out!

Equipment: Circle the things you will need.						
thermometer	(<u></u>	tape measure		magnifying glass		
foil tins		sand	9	stopwatch		
torch	O:DD	chocolate	CHOCAL	water		
ruler	ter a constant a consta Constant a constant a co	pipette		trays		

You will float the pieces of chocolate in foil tins on trays filled with different temperatures of water. Underline the correct words or phrases below to show how you will make sure your investigation is reliable.

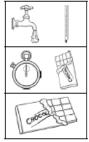
I will make sure each piece of chocolate is the same/a different size. I will use the same/different amounts of water in each tray. The temperatures of the water in each tray should be the same/different.

What will you measure and observe in this investigation? Use the images and the sentence starters to help you.

I will measure the...

I will measure the...

I will measure the...

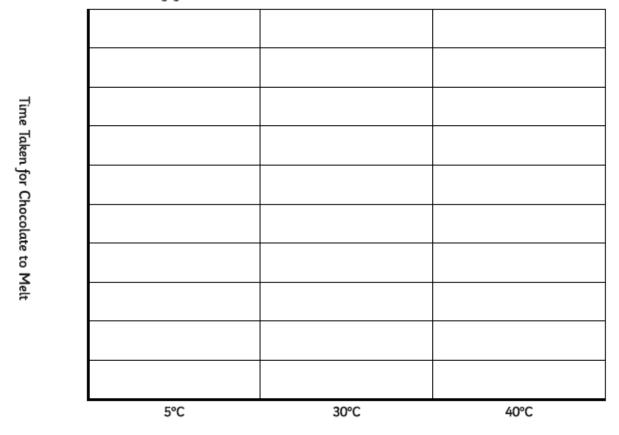


Complete this table with your results:

	Tray 1	Tray 2	Tray 3
Temperature of water			
Time taken for			
chocolate to melt			



Draw a bar chart using your results:



Temperature of Water

What is your conclusion? Can you tell Mrs Catalano which temperature melts chocolate the fastest? Write a paragraph to explain using your findings to support your conclusion.