Title - MELTING CHOCOLATE
By - Nate Ayers
Primary Subject - Science
Grade Level - 6 - 8

MELTING CHOCOLATE

PROBLEM: How does the temperature of chocolate change the melting time?

RESEARCH: Look up the definition of melting point.

HYPOTHESIS: Which chocolate do you think will melt first?

MATERIALS:
1 bar of chocolate
metric ruler
knife
refrigerator/freezer

PROCEDURE:
1. Break off six pieces of the chocolate.
2. Measure the length and width of each piece and record your data.
3. Put two pieces in the freezer, two pieces in the refrigerator, and leave two pieces on the counter at room temperature.
4. Wait three hours.
5. Take one piece of the frozen chocolate from the freezer and hold in your hand until it melts. Record the length of time the chocolate needs to start melting.
6. Repeat the process for each of the five other pieces. Wait five minutes between each piece so your hand returns to the normal temperature.
7. Enrichment: Repeat the process using a different kind of chocolate.
8. Enrichment: Ask a member of your family to do this activity and record the data he/she observes.

DATA: Make a table to record your observations and inferences. Be sure to record the sizes of your pieces of chocolate.

QUESTIONS:
Eat one piece of chocolate from the refrigerator, one from the freezer, and one at room temperature.

1. Which one do you think will melt first in your mouth?
2. Which one did you like best?

CONCLUSION: This is not optional. You must explain what you learned by doing this activity. Remember that you must answer the question you asked in your original problem statement.

POSSIBLE HYPOTHESIS: Accept any response.

POSSIBLE CONCLUSION: Students should explain their observations and draw their conclusions based on their experiences.

While doing this experiment I will tie my experience at REHAU into the lesson by explaining to them the need to use the metric system as well as discus how REHAU melts plastic to make the bumper on the vehicle they road to school in.