

Week 4 States of Matter

Learning Task 4.1: Making predictions about states of matter Tuesday 19th May 2020

A change of state between solids and liquids can be caused by adding and removing heat.

When you heat a material and it changes from a solid state to a liquid state it is called **m _ _ t _ _ g**.

When you cool a material and it changes from a liquid to a **s _ l _ _** it is called **fr _ e _ ing**.

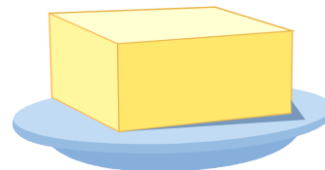


Learning Task 4.1: Making predictions about states of matter Tuesday 19th May 2020

What state will each material be in?

Write in the table your prediction (liquid or solid).

Material	Freezer	Refrigerator	Warm Place	Room Temperature
Water	solid	liquid	liquid	liquid
Butter/margarine				
Chocolate				
Milk				
Oil				
Cordial				
Metal				
Plastic				



Learning Task 4.2: Making Chocolate Crackles Thursday 21st May 2020

Aim – To make chocolate crackles (the way Miss Tremayne’s grandma in England used to make them, yum!)

You will need –

50 grams butter

100 grams milk or dark chocolate, broken into pieces

3 tablespoons or 60 grams golden syrup

100 grams cornflakes

Steps –

1. In a large saucepan, melt butter and syrup together until gently bubbling. Stir in chocolate.
2. Remove from heat. Stir in cornflakes and combine well.
3. Spoon mixture into patty cases and place in refrigerator and allow to cool and set.

Finished Product – this is what your chocolate crackles should look like.



Learning Task 4.2: Making Chocolate Crackles – observing changes in matter Thursday 21st May 2020

What state was each material in?

Write your observations in the table (liquid or solid).

Material	Before adding heat	Whilst being heated	During cooling time	Once cool
Butter/margarine				
Chocolate				
Golden syrup				
Cornflakes				

What did you think of the Chocolate Crackles?

