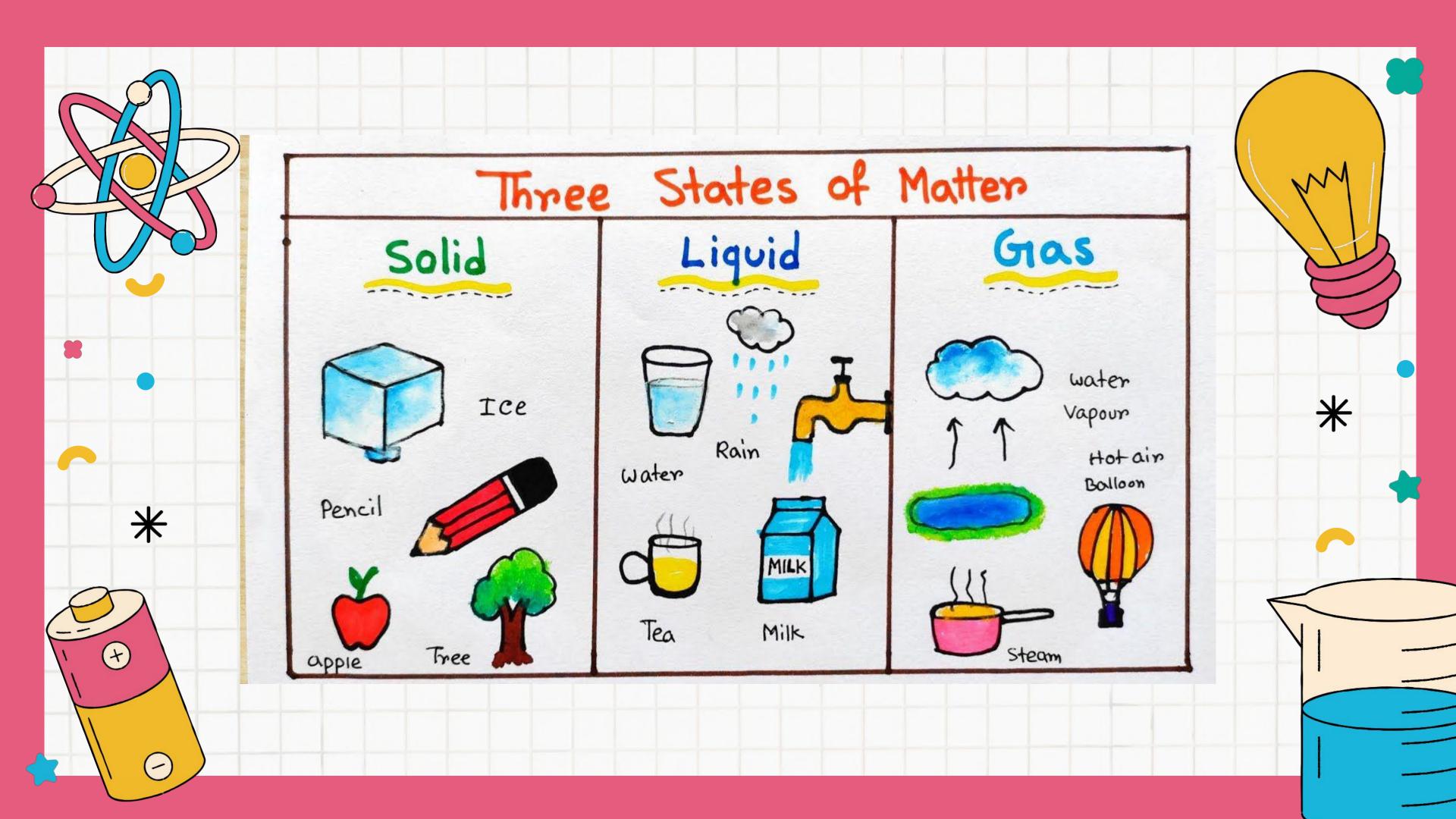




- I can understand that matter can exist in different phases.
- I can define heating and cooling
- I can define the the phases of matter.



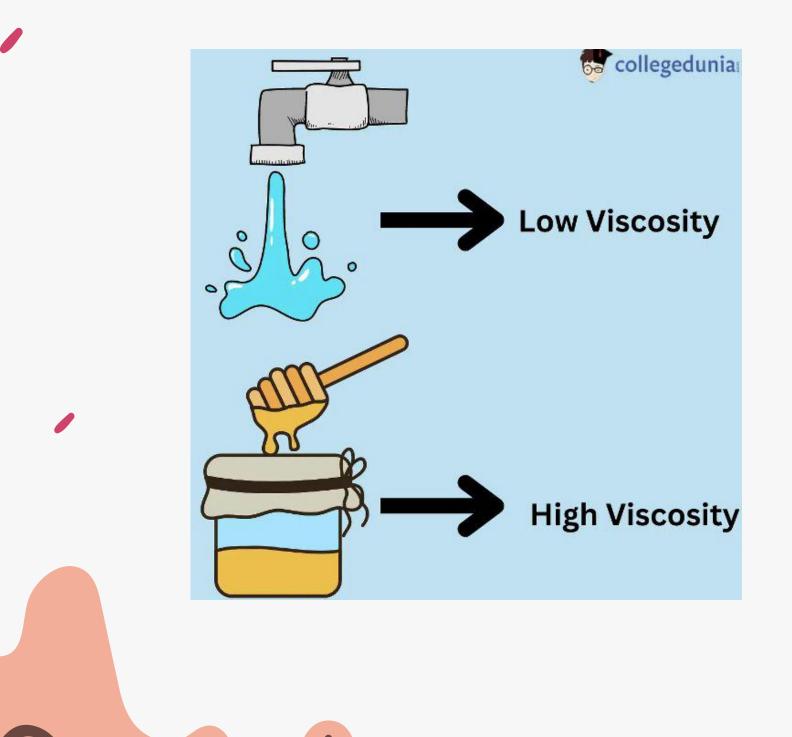


# lce Cream Uiscosity-

Kayla Davies, Ethan Kishinevskiy, Gershon Tolliver, Ethan Eisenburger, Josiah Taylor

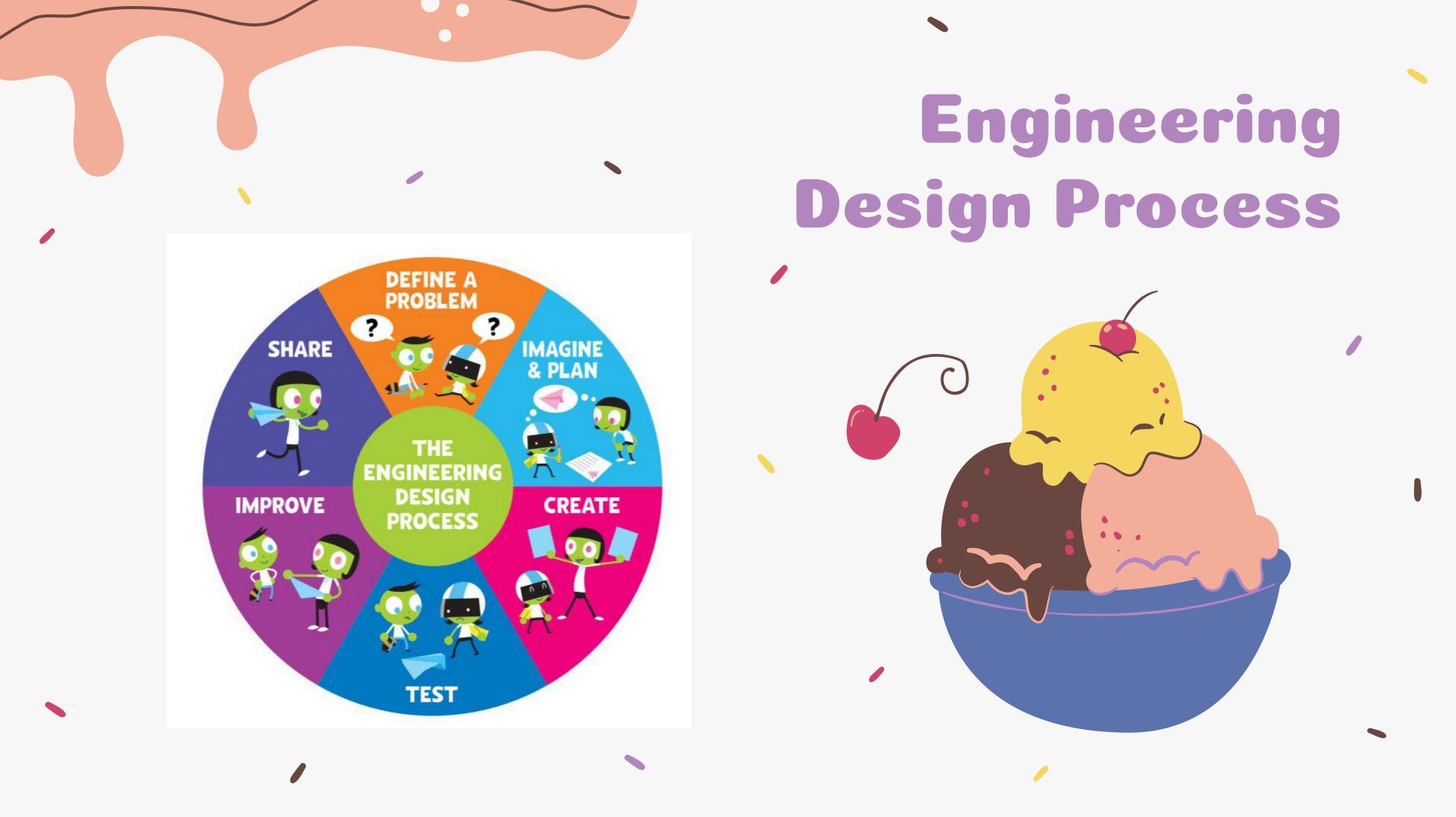


# What is Uiscosity?





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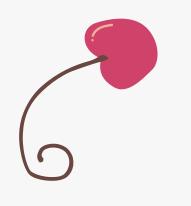
# Materials and Procedure

- Sugar
- Milk
- Vanilla Extract
- Salt
- Ziplock bags
- Whisk
- Mixing bowl (optional)



- 1. Whisk milk, cream, sugar, vanilla together
- Pour the mixture into the ziplock bag In a separate bag, put the ice and salt Put the bag with the mixture INSIDE of the ice and salt bag.
- 2. 3. 4.
- Shake until Frozen 5.
- Eat!!! 6.





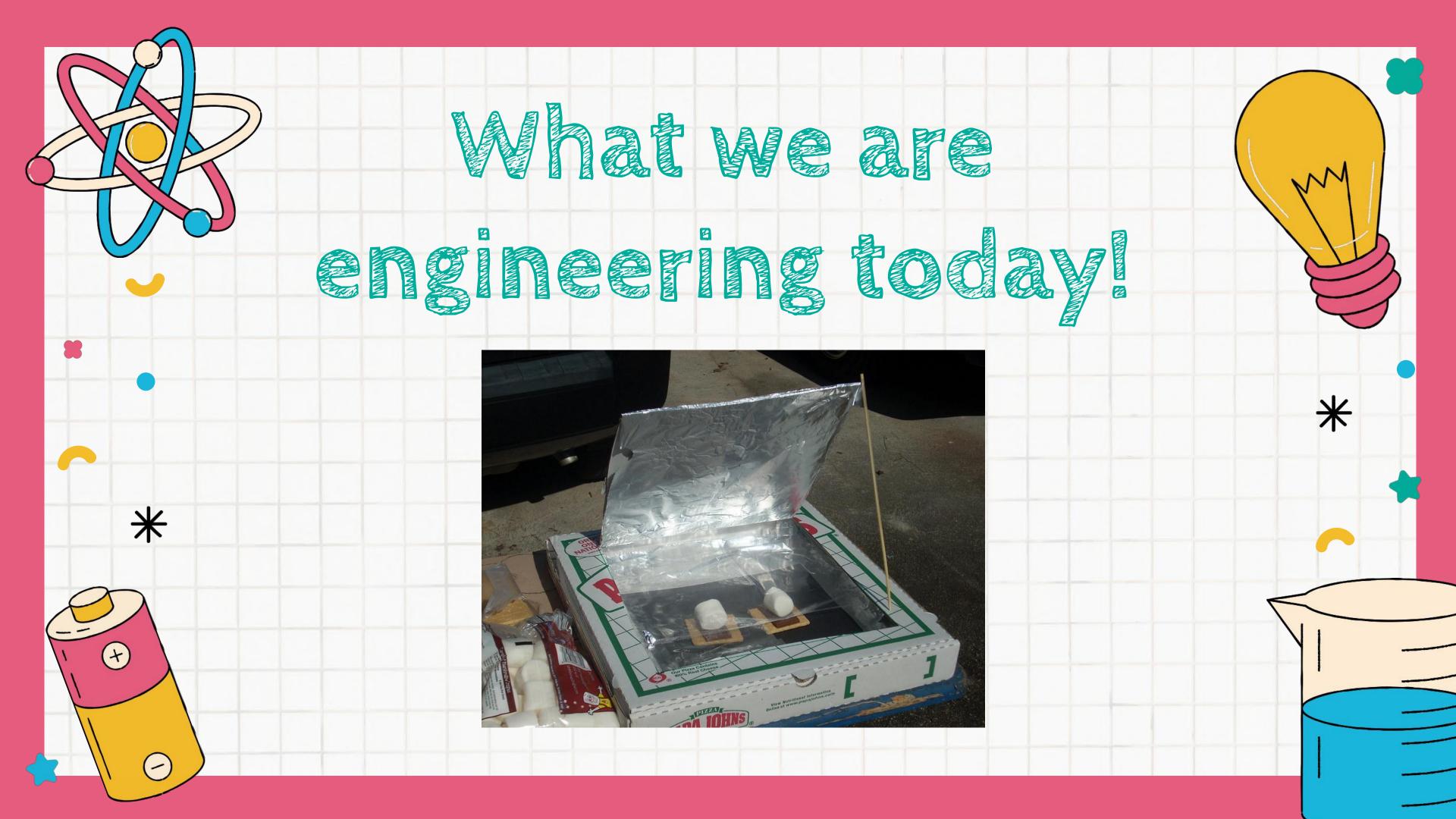














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# Materials we are using!

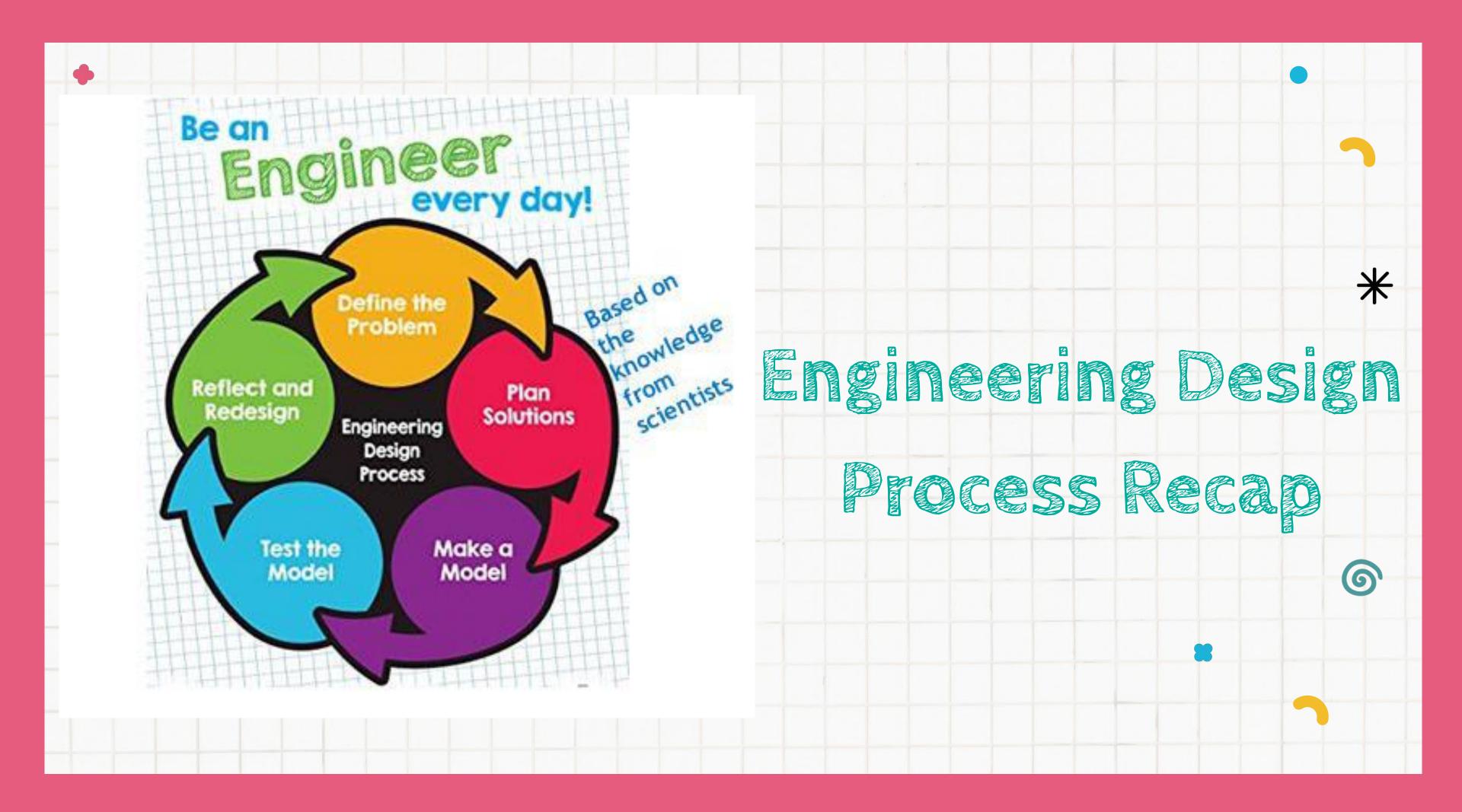
- Clipboards
- Pencil
- Cardboard Boxes
- Aluminum Foil
- Scissors
- Tape
- Glue Sticks
- Plastic Wrap

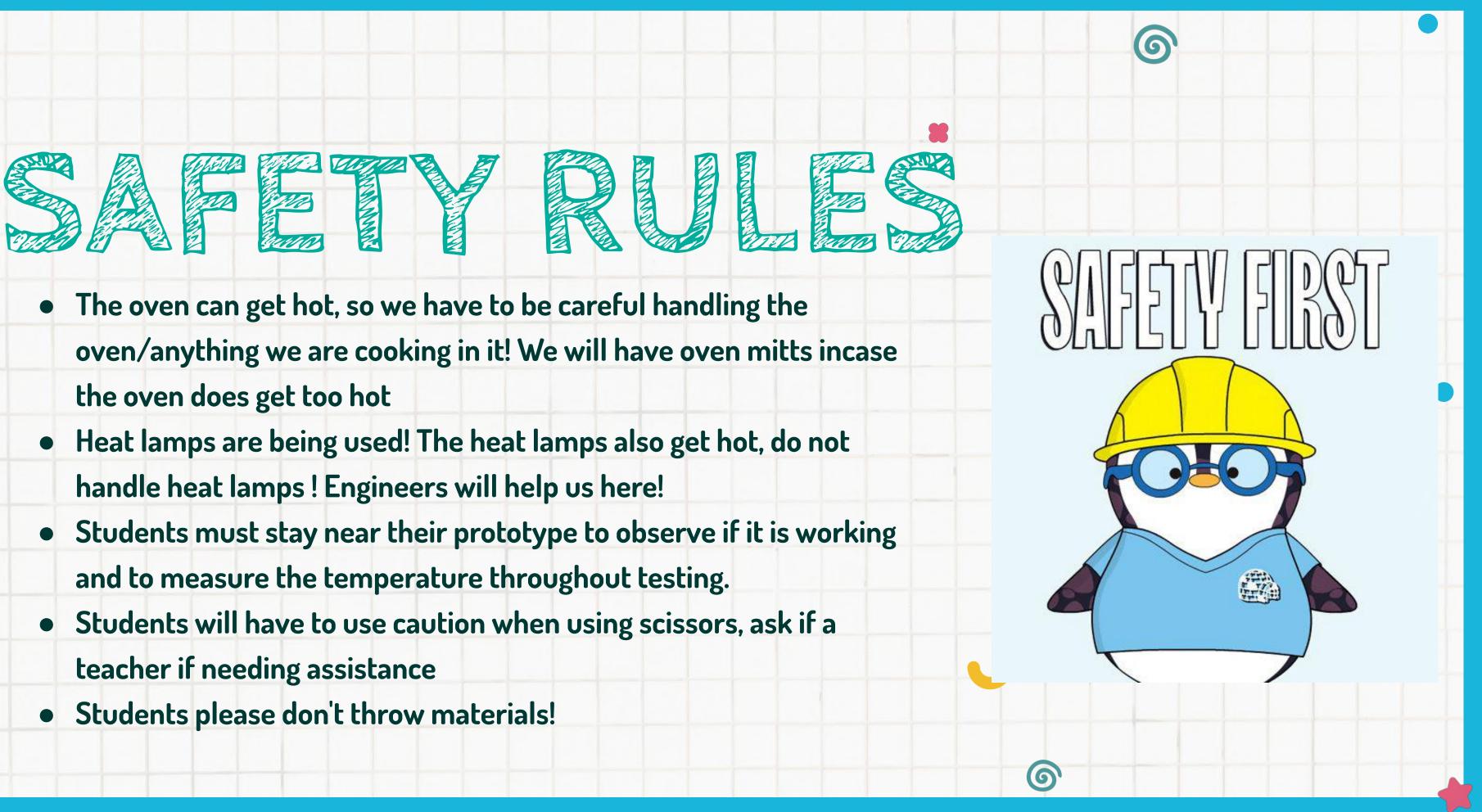
- Food Safe Gloves
- **Graham Crackers**
- Chocolate Bars
- Marshmallows
- Heat Lamps
- Heat Save Oven Mitts

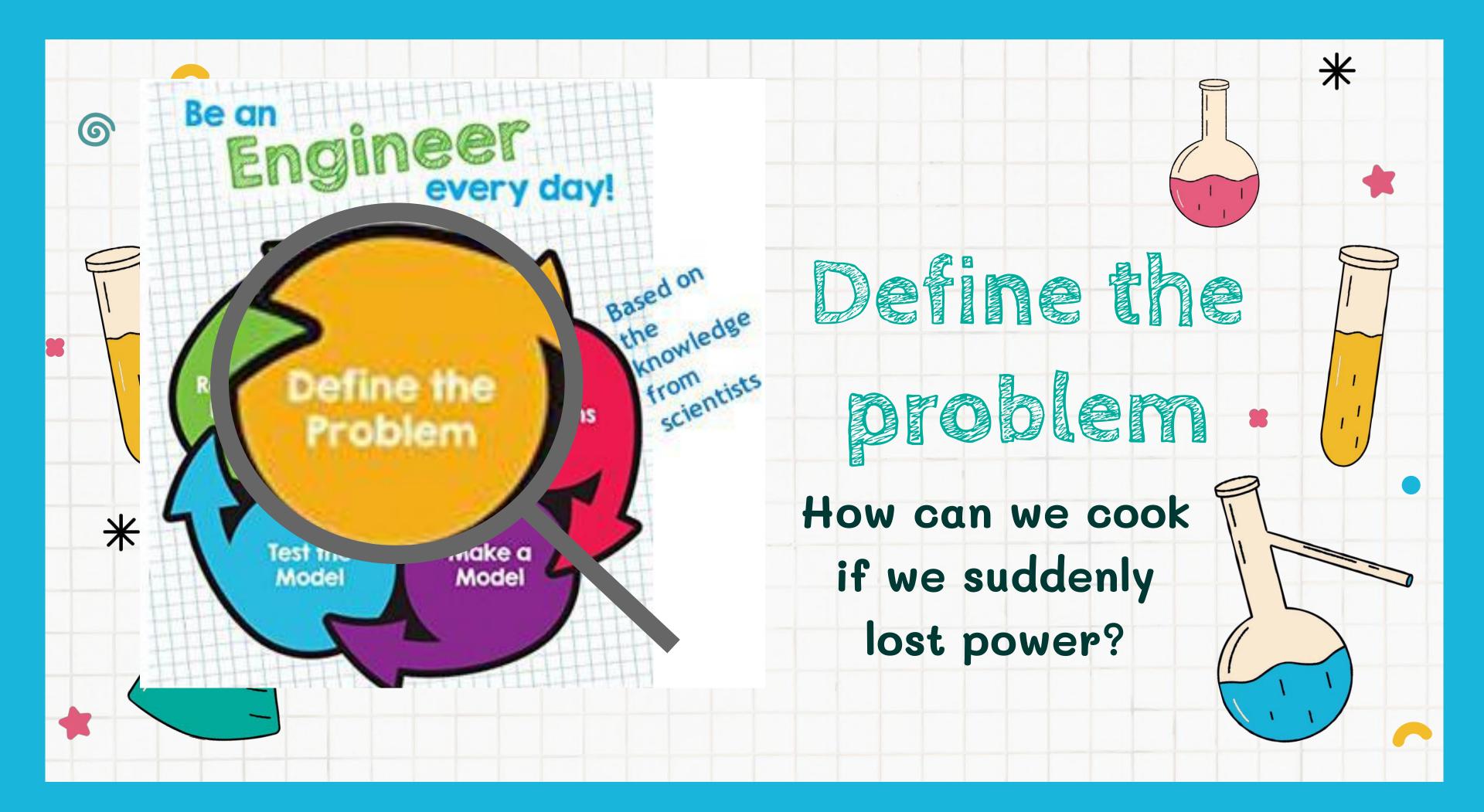


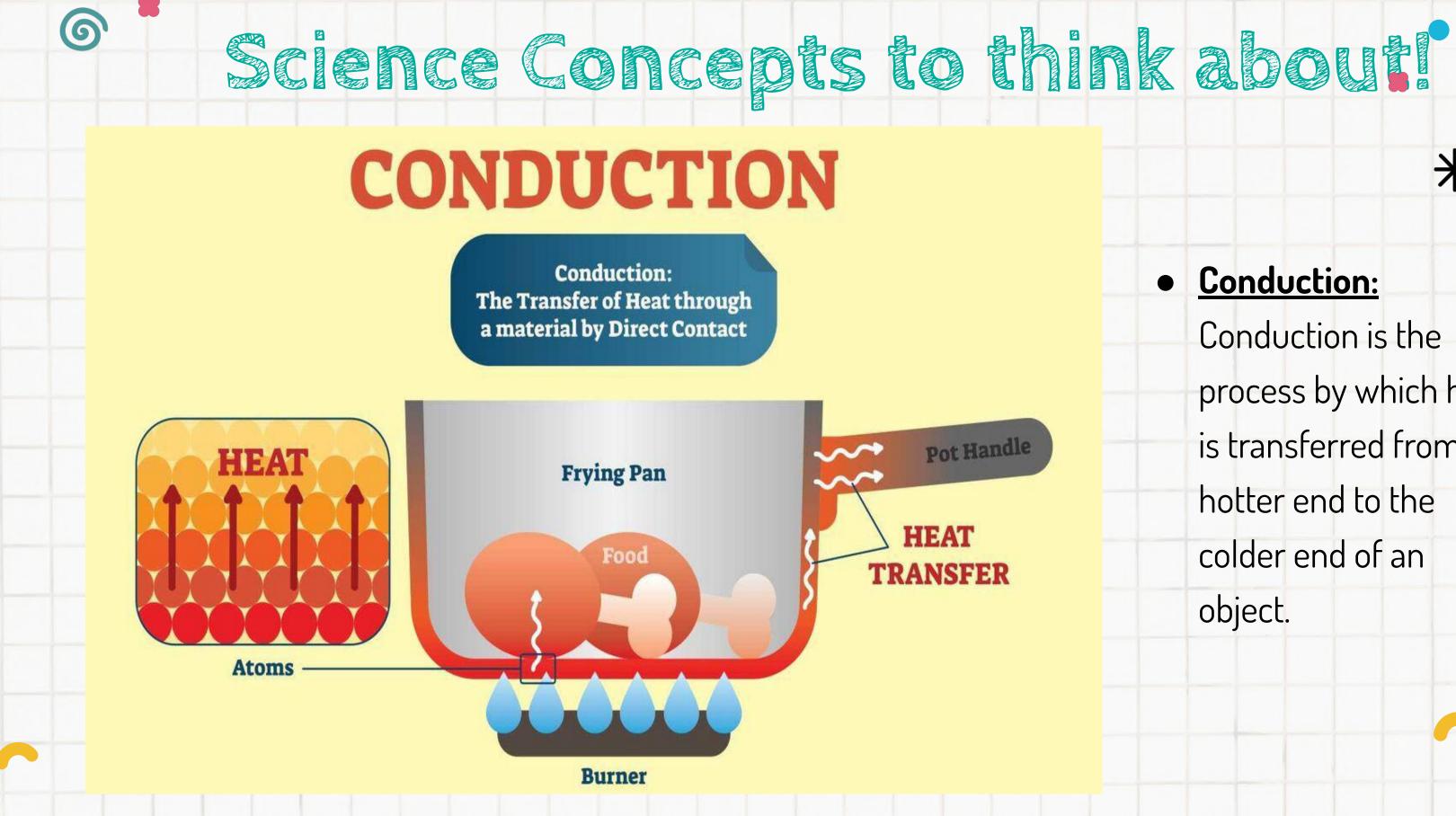
### Black and White Construction Paper

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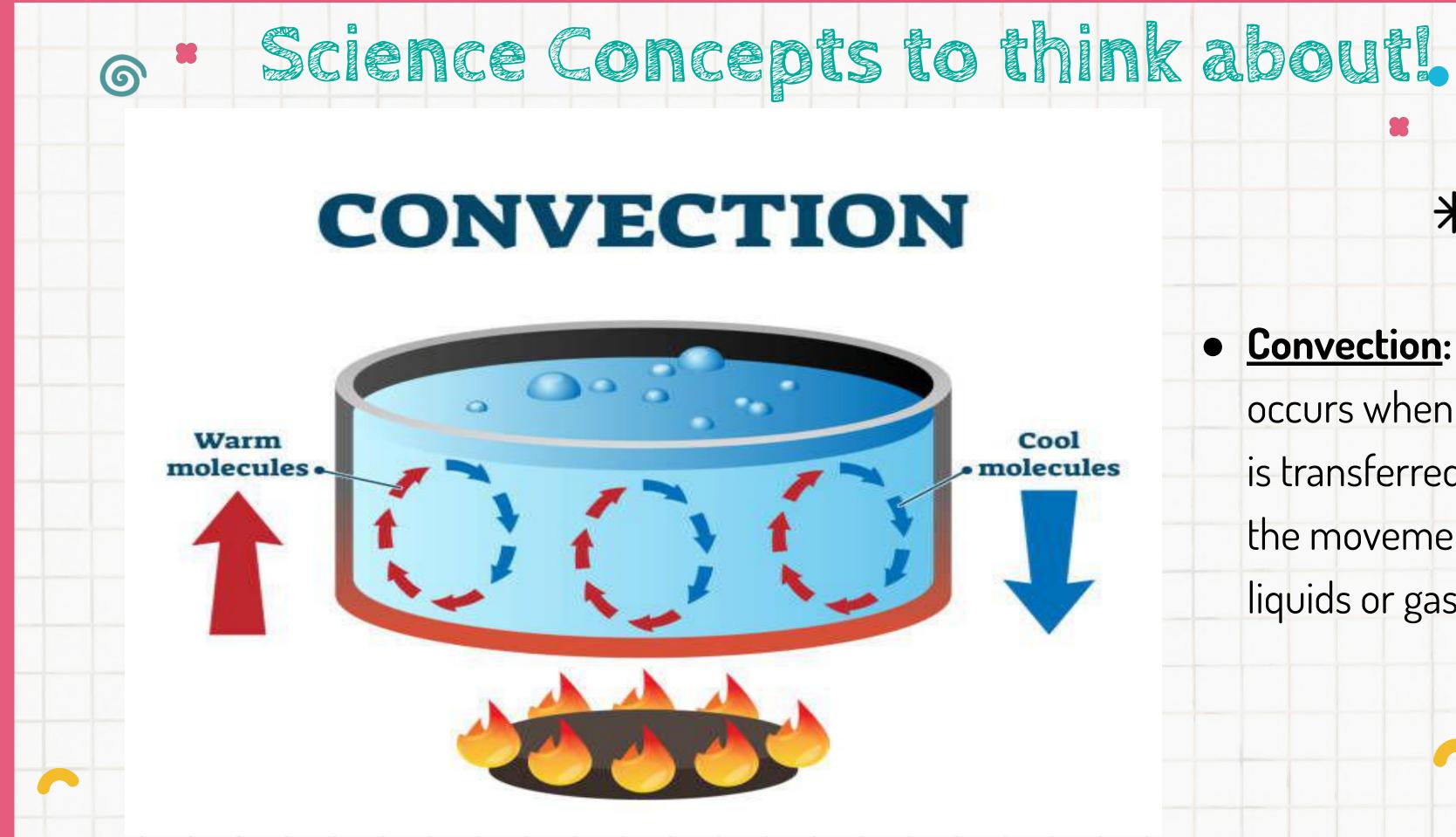






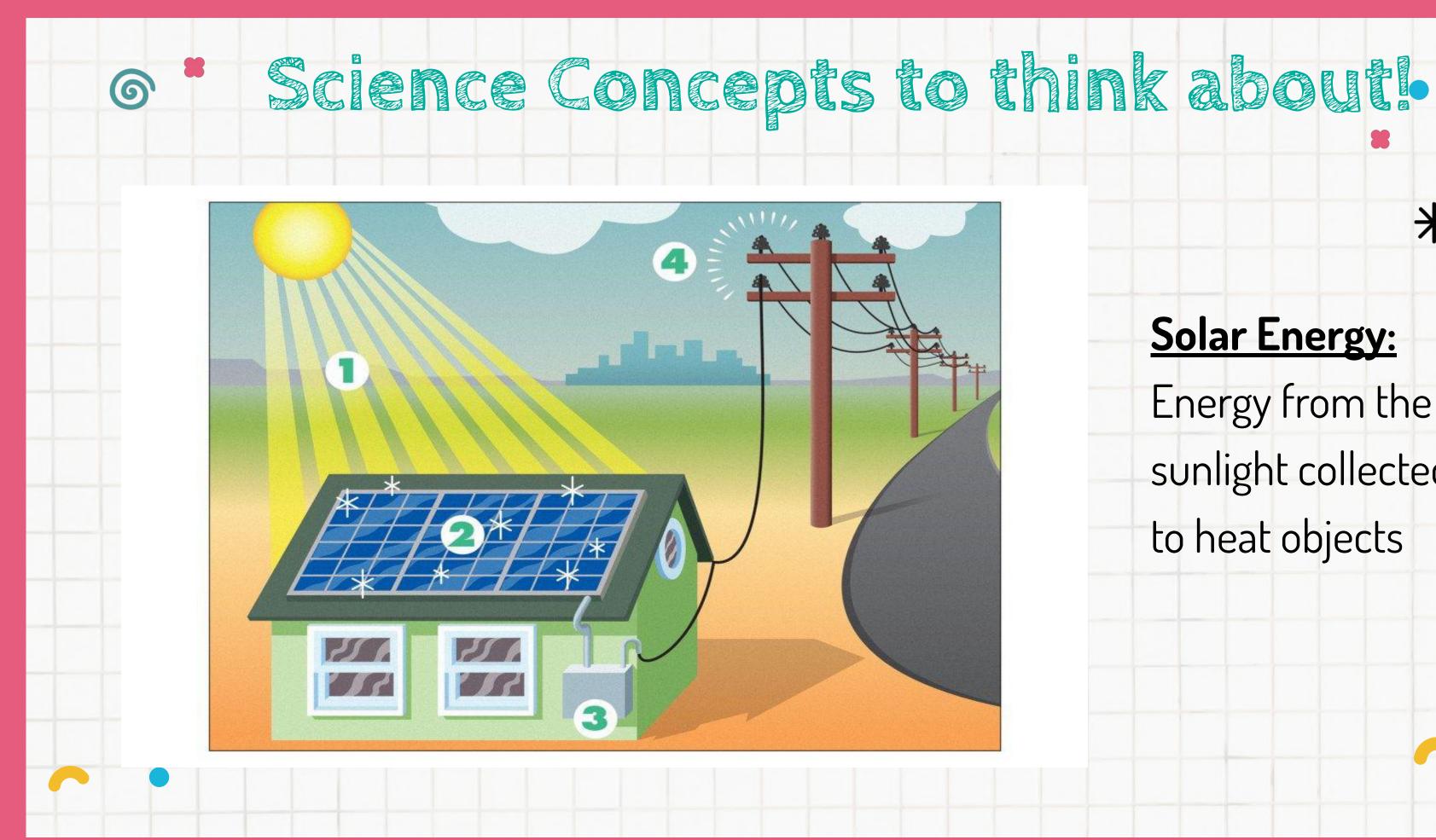
### Conduction:

Conduction is the process by which heat is transferred from the hotter end to the colder end of an object.

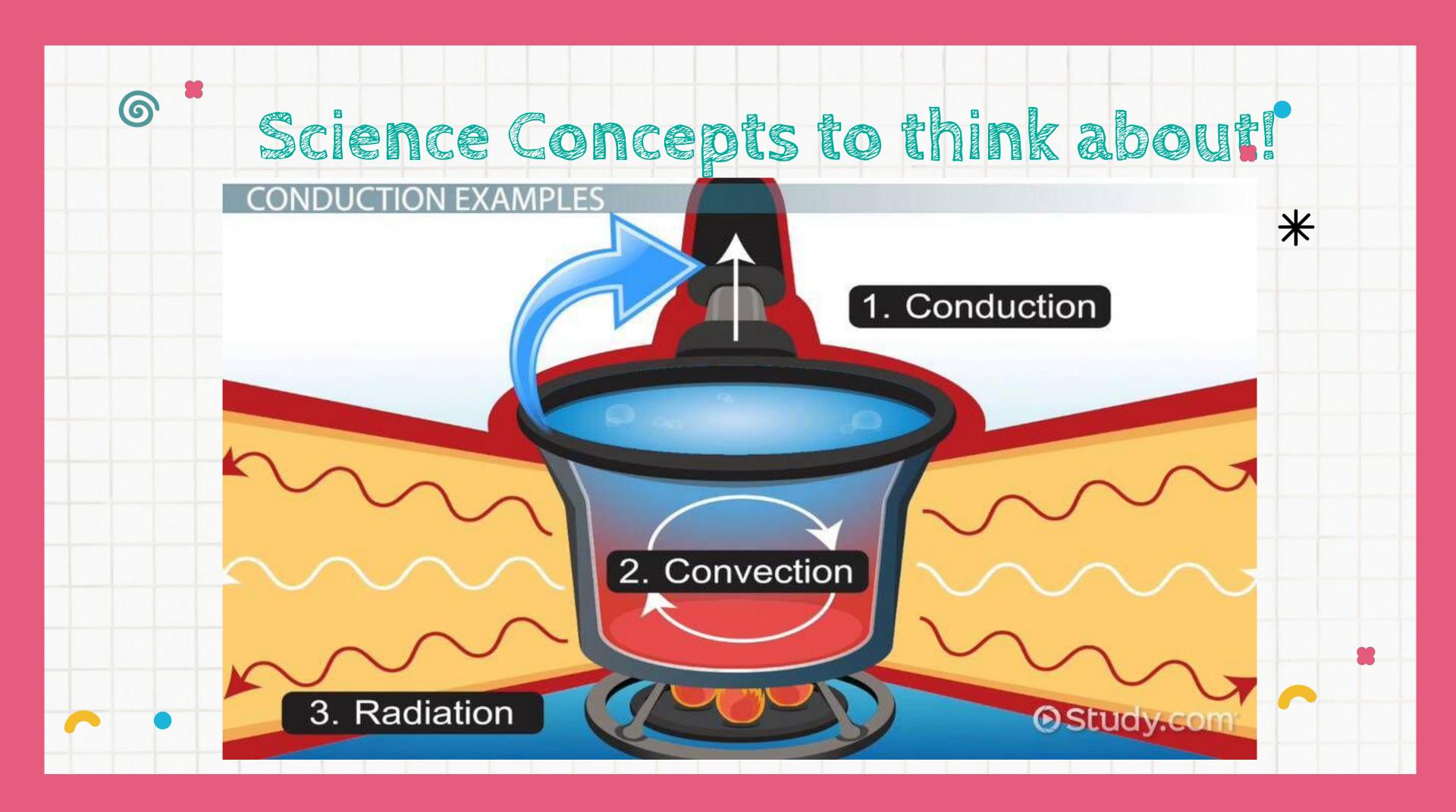


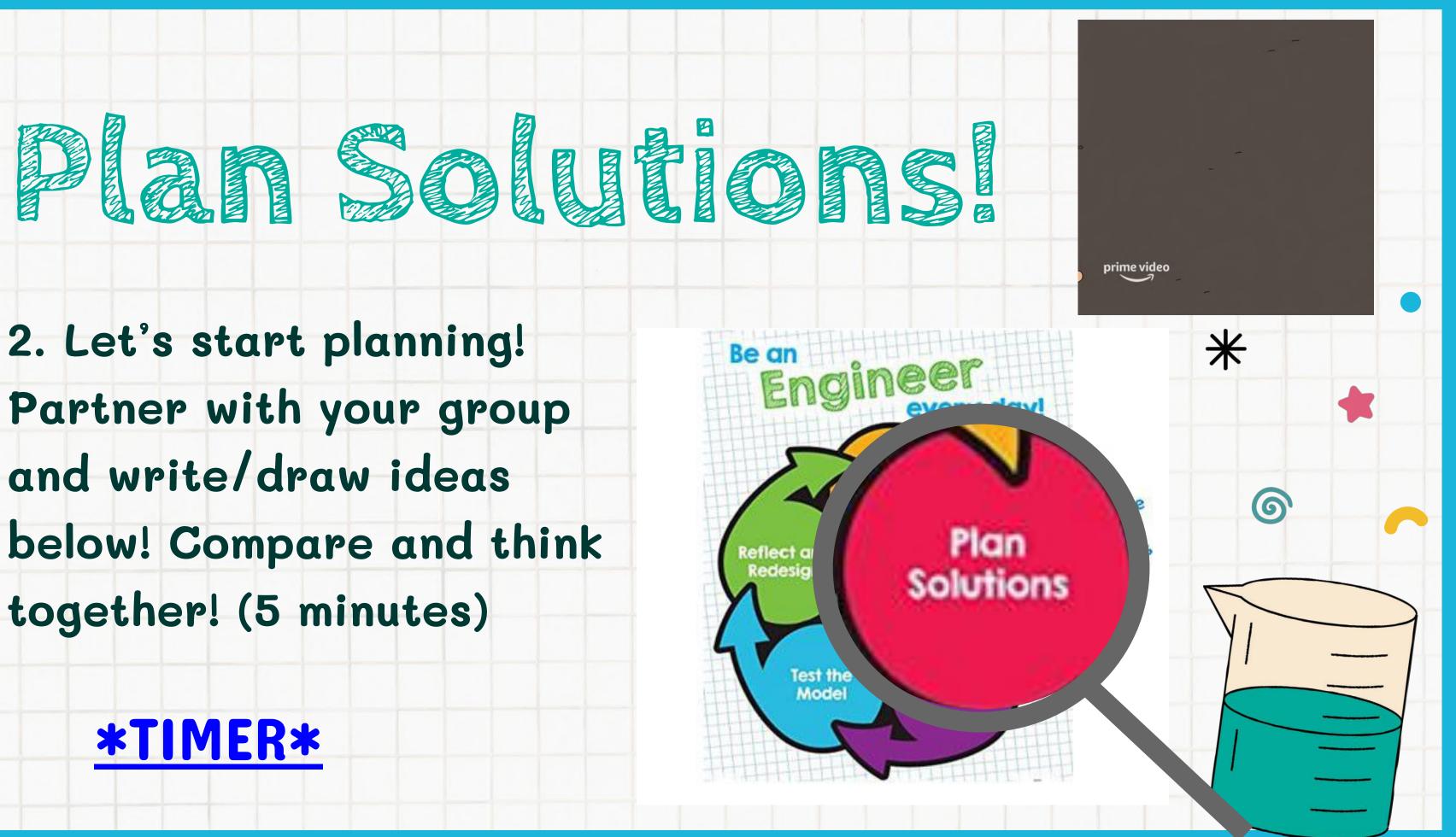
## • Convection: It

occurs when heat is transferred by the movement of liquids or gases.

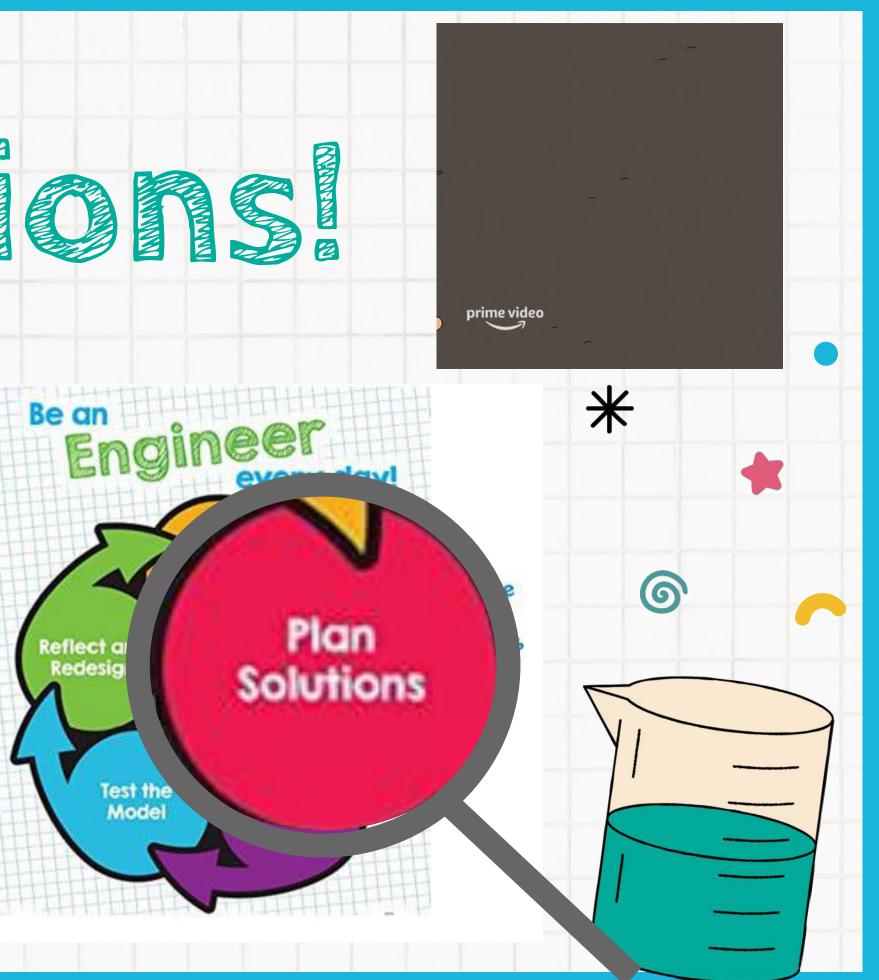


# Energy from the sunlight collected





Partner with your group and write/draw ideas together! (5 minutes)







What parDo you think your prototype willsucceed in cooking the<br/>marshmallow? Why or why not?think those<br/>for that?

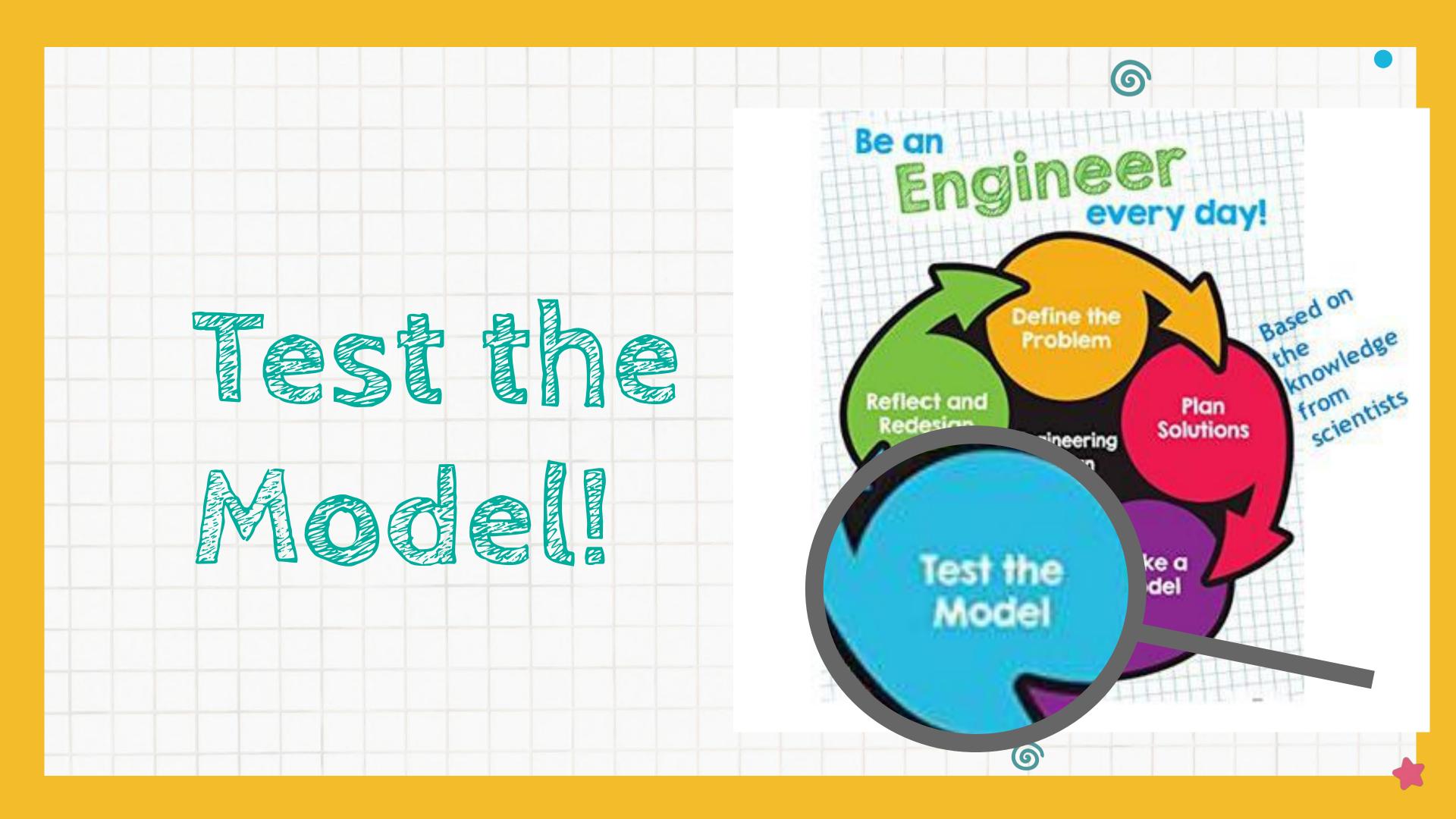
## What parts of your prototype do you think helps with convection and heat transfer? Why do you think those would be effective



3. Let's Build our prototypes! Work together with your team to build your plan you made together.
Please ask an educator if you need help!! (8 minutes)



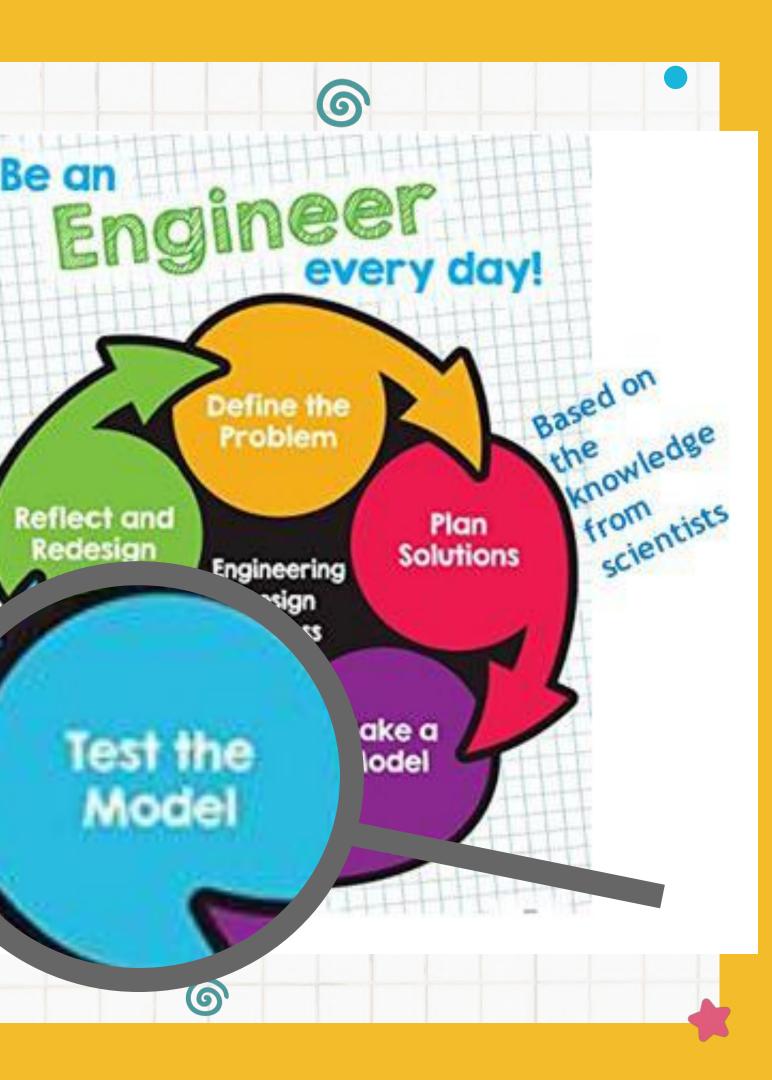


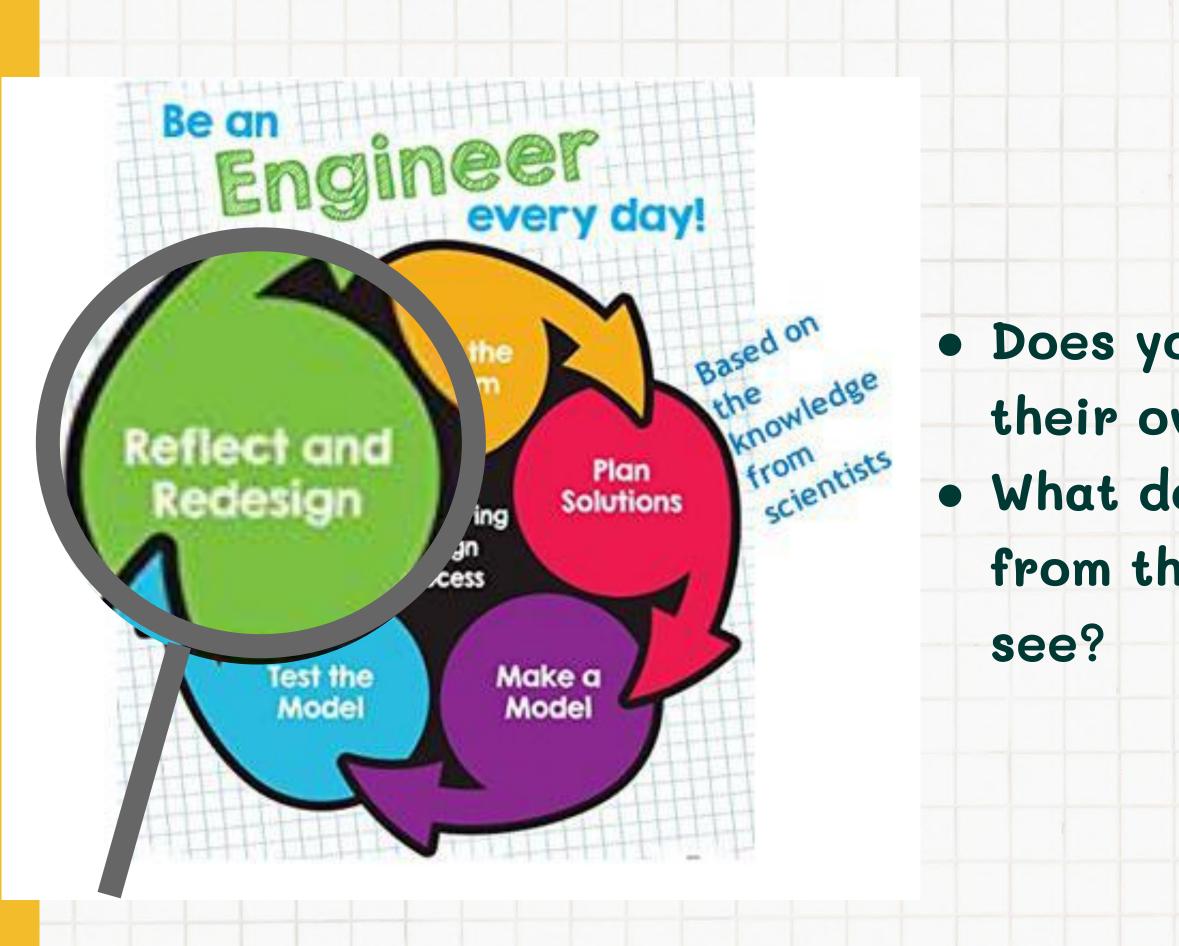


4. While we are testing, let's do some observations! Answer the questions below with your team.

How do you think heat is helping cook the s'more inside the oven?

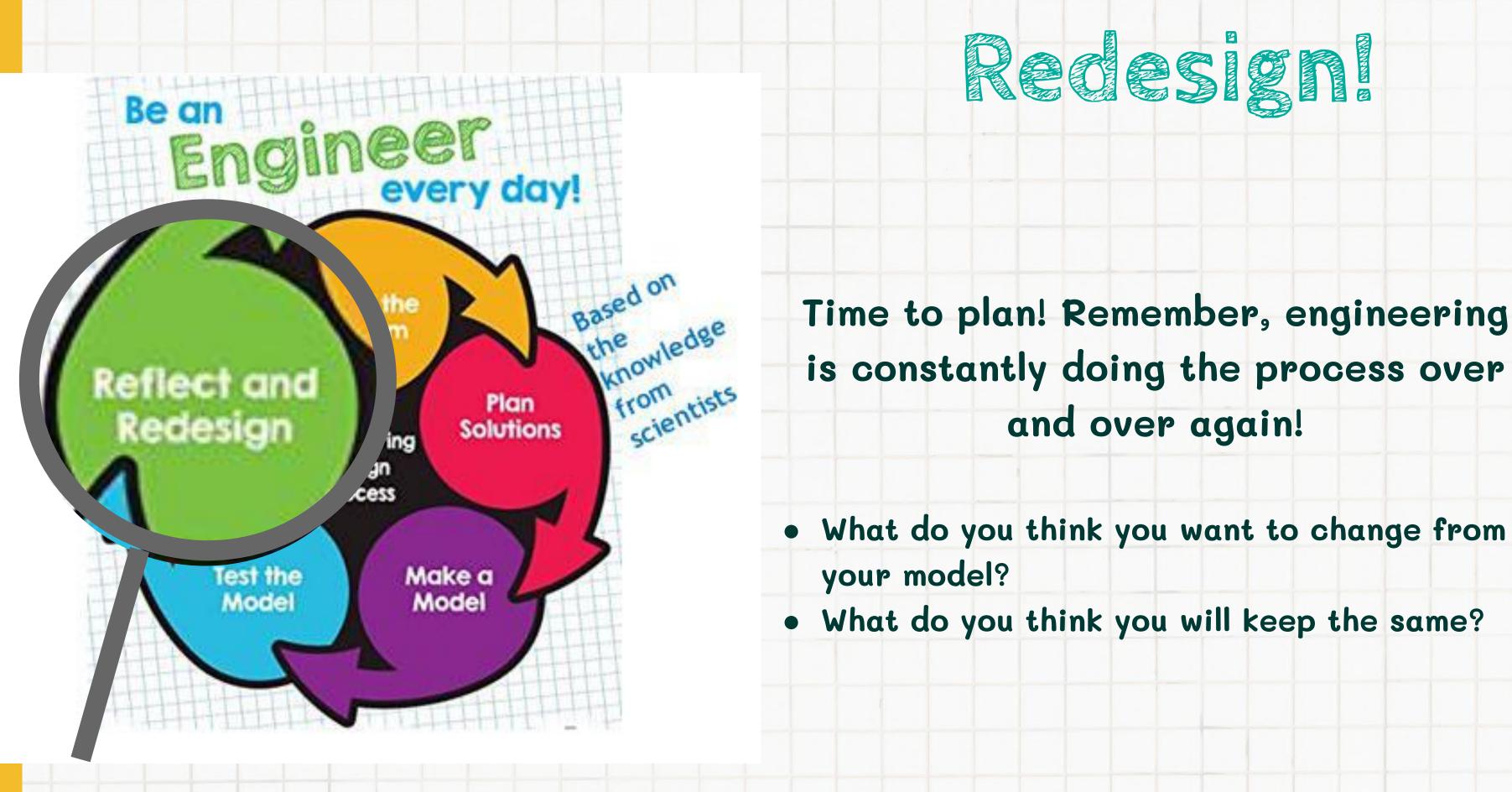
What do you think the <u>viscosity</u> of the marshmallow is right now? What <u>stage of matter</u>? Why do you think so?

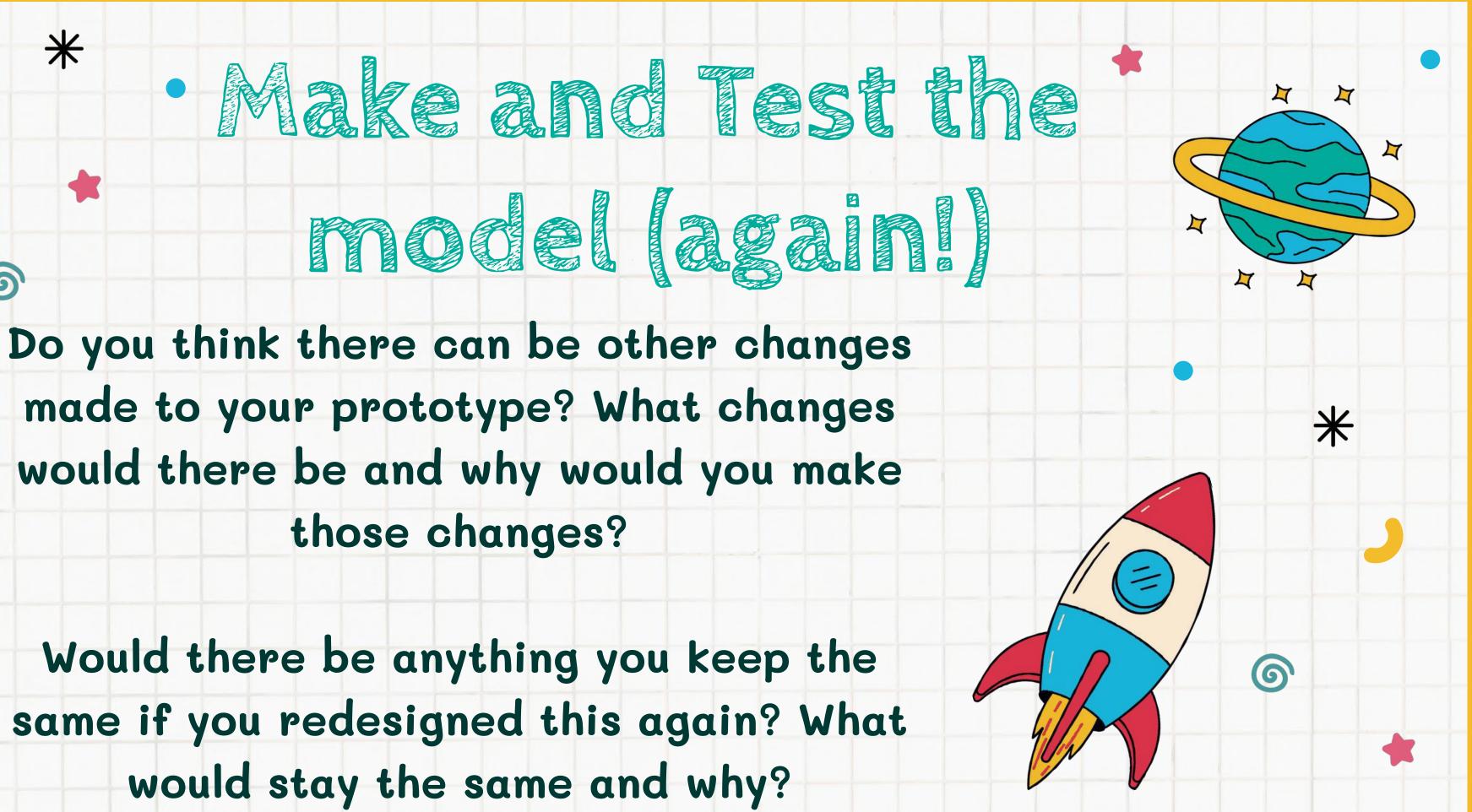






## Does your oven get hotter than their oven or not? What do you think is different from the other prototypes you





made to your prototype? What changes would there be and why would you make

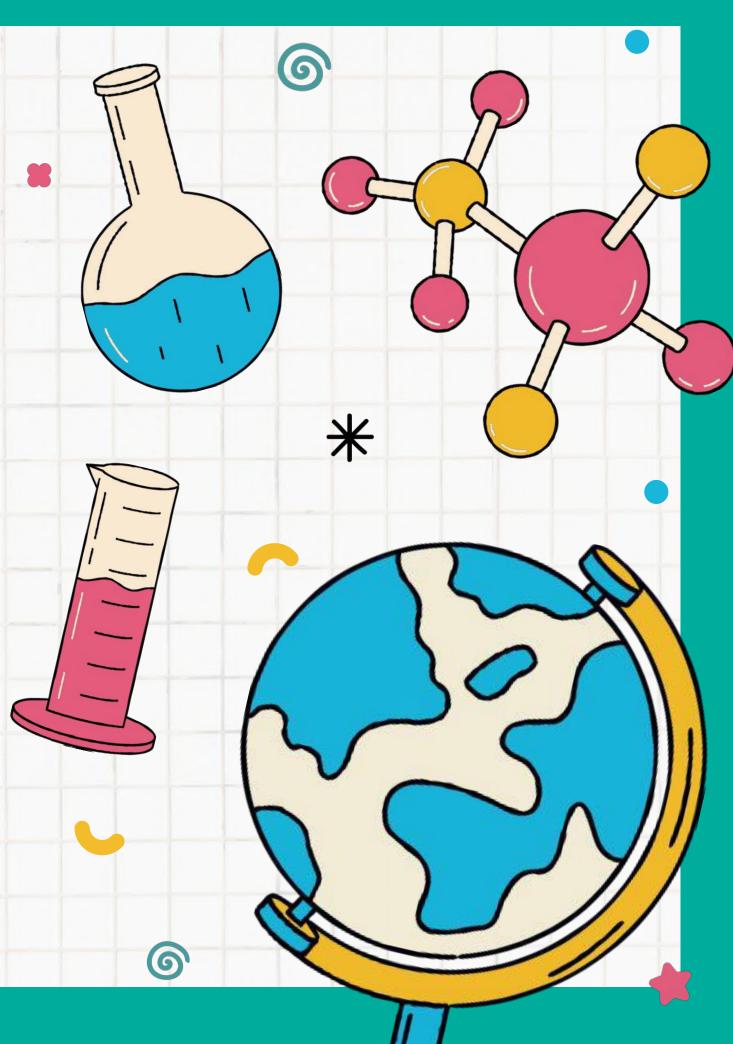
6

same if you redesigned this again? What



## What can you do differently?

## What can you do the same?





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## Answer the following questions on your handout!

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