

## Which type of chocolate melts the fastest?

### Equipment

(Circle the equipment needed for this investigation)

Foil to float the chocolate in the water	Hot water	Cold water	Tray to put the water in
Thermometer	Stop watch	Different size pieces of chocolate	Same size pieces of chocolate
Dark chocolate	Milk chocolate	White chocolate	Extra dark chocolate

### Variables

(Colour in **red** the ones that will be kept the same. Colour in the ones **blue** that will be changed. Leave the others blank.)

Type of chocolate	Size of chocolate	Size of container	Shape of container
Temperature of water	Timer used		

### Results

(Find the average time it took for each chocolate to melt (add the times of the 3 attempts, then divide by 3 – because there were 3 attempts). Round each number to 1 decimal place E.g. 1.73 = 1.7)

Type of chocolate	Attempt 1 (seconds)	Attempt 2 (seconds)	Attempt 3 (seconds)	Average Time (seconds)
White	2	3	2	
Milk	2	1	2	
Dark	1	1	2	
Extra Dark	1	1	1	

Why do we conduct each experiment three times?

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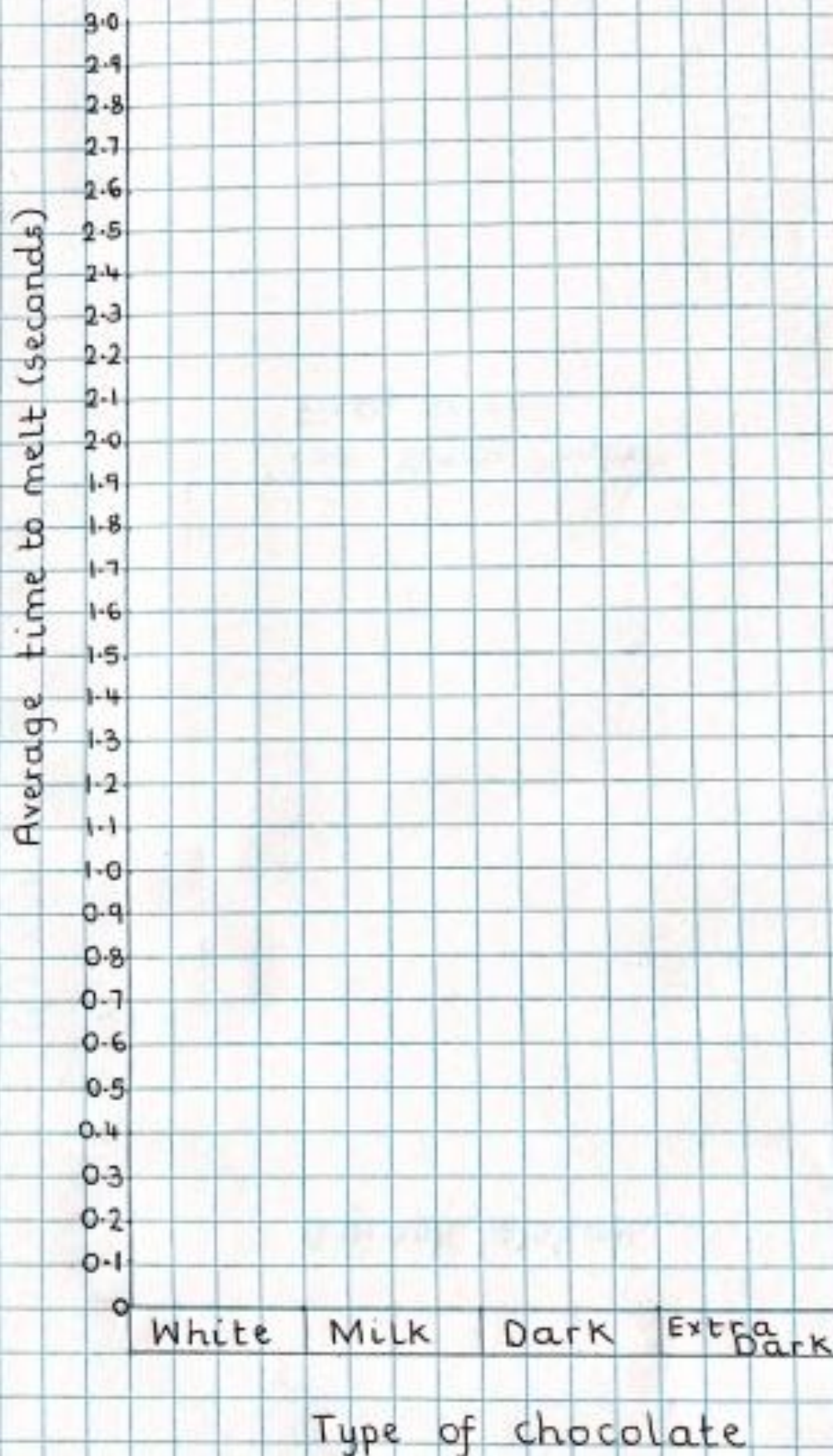
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A graph to show...

Now complete the graph using the average times in the table.



## Conclusion

- Bullet point average time for each type of chocolate in descending order
- Which type of chocolate melted the fastest?
- Which type of chocolate melted the slowest?
- What does this suggest about cocoa?

Remember to write in full sentences and explain your results as best you can (you may choose to do some research to support your conclusion).

### Key Words and Phrases

these results show that...

this suggests that...

amount of cocoa

in conclusion

because

on average

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slight shadow on the right side, suggesting it's resting on a surface.