Hello Melvin!



Science Experiment

Oil and Food Colouring



The spectacular experiment

APPARATUS:

OIL

- FOOD COLOURING
- WATER
- ALKA-SELTZER



Method

You will need to:

- Pour oil into the container (80% oil)
- Pour water into the container (20% water)
- Then add food colouring



Prediction:

What do you think will happen when I add Alka-Seltzer?





Results:



When the Alka-Seltzer is added to the solution, bubbles should floated up through the oil to the surface of the container.

https://www.youtube.com /watch?v=lvcPiDvmFJM

Conclusion:

Oil and water do not mix. If you try to shake up the bottle, the oil breaks up into small little drops, but the oil does not mix with the water.

When you pour the water into the bottle with the oil, the water sinks to the bottom and the oil floats to the top. Oil floats on the surface because water is heavier than oil, it has a higher density than the oil.

The Alka-Seltzer tablet reacts with the water to make carbon dioxide gas. These bubbles attach themselves to the coloured water and cause them to float to the surface. When the bubbles pop, the colour sinks back to the bottom of the bottle.

Thank you for listening to my experiment. Also happening this week:

Duck eggs are arriving on Tuesday

Each class will have a parent come in to talk about science in their job

Each class is visiting Year 6 for a carousel of science activities on Thursday

There will be another house captain assembly on Friday

Remember to check out the school science page for more information! <u>https://www.gardensuburbjunior.co.uk/page/?title=Science&pid=330</u>

Keep calm and stay Melvin!