

CHANGES - The Golden Syrup Lava Flow Test

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The notebook behind the experiment

The Golden syrup volcano test

What golden syrup is like in room temperature, fridge temp, base and warm temperature.

When the golden syrup is in the room temperature it is slow moving. When it is in the fridge I think it is going to be very slow moving. When the syrup is warmed up I think it is going to move fast.

Test 1: small container 2 boxes of syrup in the fridge. See if runniness has changed. Is it too see for what it was? is straight. Leave it in the group for half an hour (30 mins) see if it runs faster. current room temp is 23.2°C

After 30 mins the syrup is much slower and is more sticky.

To measure how fast the syrup goes at different temperatures we are going to have a Syrup race.

For this experiment I am going to measure time with a stop watch. I am going to measure distance with marks for each centimeter on the cardboard slope.

This is going to be called the Golden syrup lava flow test

- 1) Build the cardboard slope model (the volcano)
- 2) mark the cm lines and the starting line
- 3) label the lanes for cold room temperature and hot syrup.
- 4) measure out the syrup slowly into equal volume containers.
- 5) place one container in the fridge and one in warm water.

I will start the syrup containers to be ready.

Then I am going to record the data.

I am going to make a grid to record my data. I am going to record time in hours for each centimeter with a camera for each syrup by me. I am going to peak the time it got to the cm in the box.

Equipment



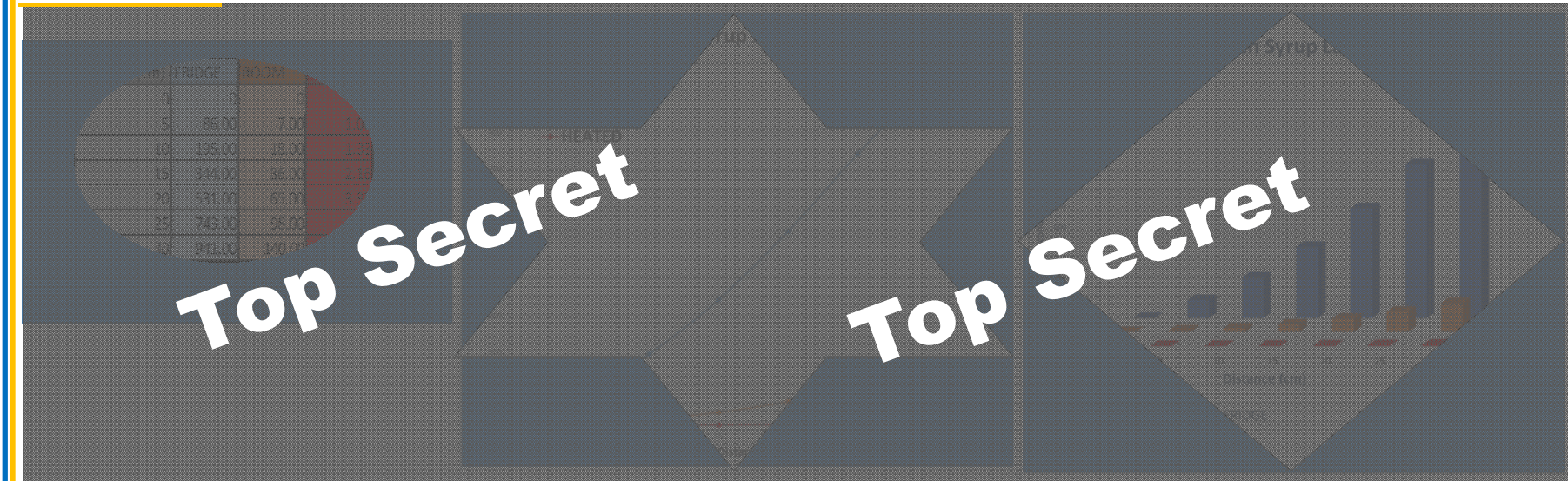
Setting up the experiment



The experiment in action



The Results



Conclusions

Top Secret

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