



Charlie AND THE CHOCOLATE FACTORY



Chocolate experiment



'When it was all finished, Mr Wonka said to Prince Pondicherry, "I warn you, though, it won't last very long, so you'd better start eating it right away."

"Nonsense!" shouted the Prince. "I'm not going to eat my palace! I'm not even going to nibble the staircase or lick the walls! I'm going to live in it!"

'But Mr Wonka was right, of course, because soon after this, there came a very hot day with a boiling sun, and the whole palace began to melt, and then it sank slowly to the ground, and the crazy prince, who was dozing in the living room at the time, woke up to find himself swimming around in a huge brown sticky lake of chocolate.'

Your goal

Help Prince Pondicherry with his palace. You need to find out which variable makes chocolate melt the slowest when tested under extreme conditions. Your chocolate will be put in a microwave for 45 seconds. Which variable will your team use to verify the speed at which the chocolate melt? **Choose 2 different variables.**

Consider this...a variable can be the addition of a chemicals or the protective layer etc.

Variable ①

Variable ②



Scientific method

Make a hypothesis

Which variable your team thinks will make the chocolate melt the slowest?

Explain

Explain the steps to complete the experiment.

- 1.
- 2.
- 3.
- 4.

Make a conclusion

Which variable made the chocolate melt the slowest and the fastest?

Report

Report your result with a graph of your choice and explain how you would modify the Prince's Palace to prevent it from melting;