

# Melting Chocolate Activity

## Introduction



Enjoy this simple melting chocolate experiment for kids. You've no doubt experienced chocolate melting on a hot day, so let's do some experiments to recreate these conditions as well as a few others before comparing results and coming to some conclusions.

At what temperature does chocolate go from a solid to a liquid? Is it different for white and dark chocolate? Give this fun science experiment a try and find out!

## What you'll need:

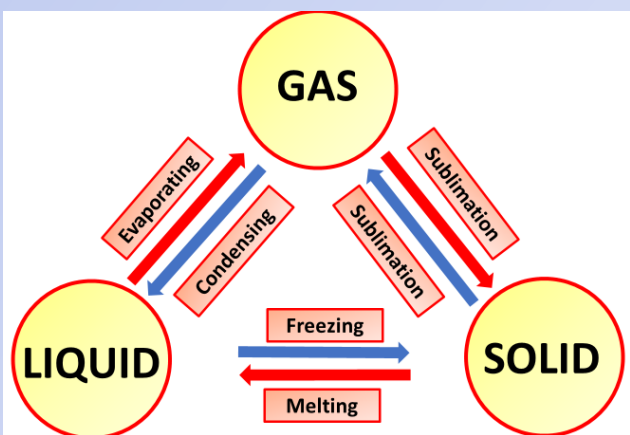
- Small chocolate pieces of the same size (chocolate bar squares or chocolate chips are a good idea)
- Paper plates
- Pen and paper to record your results

## Instructions:

- Put one piece of chocolate on a paper plate and put it outside in the shade.
- Record how long it took for the chocolate to melt or if it wasn't hot enough to melt then record how soft it was after 10 minutes.
- Repeat the process with a piece of chocolate on a plate that you put outside in the sun. Record your results in the same way.
- Find more interesting locations to test how long it takes for the chocolate pieces to melt. You could try your school bag, hot water or even your own mouth.
- Compare your results, in what conditions did the chocolate melt? You might also like to record the temperatures of the locations you used using a thermometer so you can think about what temperature chocolate melts at.

## What's Happening

At a certain temperature your chocolate pieces undergo a physical change, from a solid to a liquid (or somewhere in between). On a hot day, sunlight is usually enough to melt chocolate, something you might have unfortunately already experienced. You can also reverse the process by putting the melted chocolate into a fridge or freezer where it will go from a liquid back to a solid.



## Reflection Questions

Is something confusing me?

Could I explain this to someone else?