Observations in Oil	Observations in	Water
Observations in Oil	Observations in	Water

Name:	Date:	Per:	Table:

2.2 Procedures

*** Only one person from your table up at a time. ***

A/B side will test fat C/D side will test soap

Materials – 100 ml graduated cylinder, 100 or 150 ml beaker, wooden stir stick, cooking oil, water, fat (Crisco), & bar soap (broken up).

Procedures

- 1. Turn on your hotplate to setting "3"
- 2. Use a graduated cylinder to measure 50ml of water or oil into the beaker.
- 3. Obtain a pea-sized chunk of the test substance (approx. 1 x 1 x 1 cm).
- 4. Place beakers on hotplate for 30 seconds. Remove and place on wood.
- 5. Place test substance in beaker with liquid and stir 50 times with the wooden stir stick.
- 6. Record your detailed observations in your SN. Focus on changes observed.
- 7. Take a photo & put it in the table above.
- 8. Place any non-soluble test material (soap or fat chunks that did not dissolve) in the waste bowl on the front table.
- 9. If you tested with oil, pour the oil into the oil waste container on the front counter. If you tested with water, go to step 10.
- 10. Wash your beaker at your assigned sink using soap and hot water. Rinse it three times.
- 11. Repeat steps 1 9 using the other test liquid.
- 12. Clean-up: wooden stirrers in the garbage, beakers upside down in your tub, work area wiped down with a damp rag.
- 13. Tub centered on your table.
- 14. SNs in tub by door.
- 15. Standing silently behind your chair so I can dismiss you by table.