

Unit 2

Class Work

2.15 Ice Cream Making Lab

NAME

10/23/13

SPARK

Complete quiz bonus questions to bring your quiz grade up to a 100%

Objective

SWBAT apply the concept of colligative properties to a tasty creation!

| | | | | | | |
|------------------|-----------------|--|--|----------------|-----------------|--------------------|
| Kiran Amin | Uzma Khan | | | Rasanya Taylor | Mahnoor Zaheer | |
| Shayna Neville | Imama Afzal | | | Hamna Chaffar | Rimsha Malik | Ellechine Sachoute |
| Tawana Lomacane | Harmanp Kaur | | | Sumya Ahmed | Alya Anasseri | Rahila Rehman |
| Cynthia Crichlow | Nekiyah Chester | | | Chaynah Velez | Wyllana Sinkler | Ysabelle Francois |
| Mubeen Sarwar | Namia Sulaiman | | | Shume Akhter | Monica Tatacoya | |
| Syeda Zahira | Ramlah Ahmad | | | | | |

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2.13 Ice Cream Making Lab

SPARK answer in a complete sentence!

1. What happens to the freezing point when a solute is added?
2. What happens to the boiling point when a solute is added?
3. What happens to the temperature during a phase change?

Objective

SWBAT apply the concept of colligative properties to a tasty creation!

Review 2.14 HW

Review of QUIZ

Review of LAB #5

- Heat is NOT a temperature
- Heat is measured in JOULES
- No heat was transferred FROM the water
- The brass DOES NOT have a higher heat capacity
- Errors = a discussion of what could have gone wrong!

Review of LAB #5

- Submit corrections by Friday on loose leaf stapled to the lab!

LAB COMPLETION

Ice Cream Lab

- Step 1: Read and complete the first page of the lab.
- Step 2: Gather materials
- Step 3: Complete questions on the back

HOMEWORK

Complete ice cream lab

Fix heating lab!

Complete review sheet!

STUDY FOR FRIDAY'S TEST!