

Food Explorations Lab: Changing States

STUDENT LAB INVESTIGATIONS

Name: _____

Lab Overview

In this lesson, you will learn how to calibrate a bimetallic stemmed thermometer. Your teacher will first demonstrate using the boiling water method. Then, you will calibrate a bimetallic stemmed thermometer using the ice water method. During both parts of the lab, you will record temperatures and then construct graphs using this data.

Lab Objectives

In this lab, you will learn how to...

1. Observe and graph the temperature changes that occur during the changes of state for water.
2. Calibrate a bimetallic stemmed thermometer.

Lab Safety: Before beginning ANY investigation you should put on your safety goggles and apron. It is important to avoid getting chemicals on your hands. Always wash your hands following completion of an investigation. When handling food, you should also wash your hands prior to beginning an investigation.

Lab Question

How can changes of state be used to calibrate a bimetallic stemmed thermometer?

Observation of State Changes

MATERIALS

Safety goggles
Aprons (optional)
1 thermometer
1 cup filled with ice chips
1 cup filled halfway with water
1 kitchen timer or stopwatch

PROCEDURE

Before you begin your part of the lab investigation, your teacher will heat a pot of water to demonstrate:

- a. How to calibrate a thermometer with the Boiling Water Method.
- b. Temperature and state changes that occur when heat is applied to water.

1. Record the temperature of the water as it warms every 2 minutes for 10-minutes in Table B.
2. Record any observed state changes in Table A.
3. Create a line graph in Line Graph B on page 37 with your data from Table B. First, label the y-axis in Line Graph B with the appropriate unit of measure. If your thermometer measures °F, create a y-axis ranging from 20° to 250°F. If your thermometer measures °C, create a y-axis ranging from -6° to 126°C. Be sure to use 10° increments.
4. Record each data point on the graph by matching degree of temperature with the minutes the temperature was measured. Connect the temperatures on your graph with a line (left to right) once all five points have been recorded.
5. If the final temperature reached for the boiling water was 212°F or 100°C, the thermometer is calibrated correctly and ready for use. If the final temperature is not correct, you will need to calibrate the thermometer. To calibrate, you should twist the nut below the thermometer head until the dial reaches 212 °F or 100 °C.
6. Next, your group will calibrate a thermometer using the Ice Water Method.
7. Combine the water with the ice chips. Place the thermometer into a cup of ice water. Measure and record the temperature of the water every 20 seconds for 180 seconds in Table C.

NOTE: Do NOT let the thermometer stem touch the sides or bottom of the cup. When measuring the ice water, the thermometer should stay in the mixture for at least 30 seconds or until the dial stops moving.

8. Record any observed state changes in Table A.

9. Create a line graph in Line Graph C on page 37 with your data from Table C. First, label the y-axis in Line Graph C with the appropriate unit of measure. If your thermometer measures °F, create a y-axis ranging from 20° to 250°F. If your thermometer measures °C, create a y-axis ranging from -6° to 126°C. Be sure to use 10° increments.
10. Record each data point on the graph by matching degree of temperature with the seconds the temperature was measured. Connect the temperatures on your graph with a line (left to right) once all 9 points have been recorded.
11. If the final temperature reached for the ice water was 32°F or 0°C, the thermometer is calibrated correctly and ready for use. If the final temperature is not correct, you will need to calibrate the thermometer. To calibrate, you should twist the nut below the thermometer head until the dial reaches 32 °F or 0 °C.

Table A. Observed State Changes

State	Observed State Changes
Ice Water	
Boiling Water	

Table B. Boiling Water Time Table

State	MINUTES				
	2	4	6	8	10
Boiling Water					

Line Graph B. Boiling Water

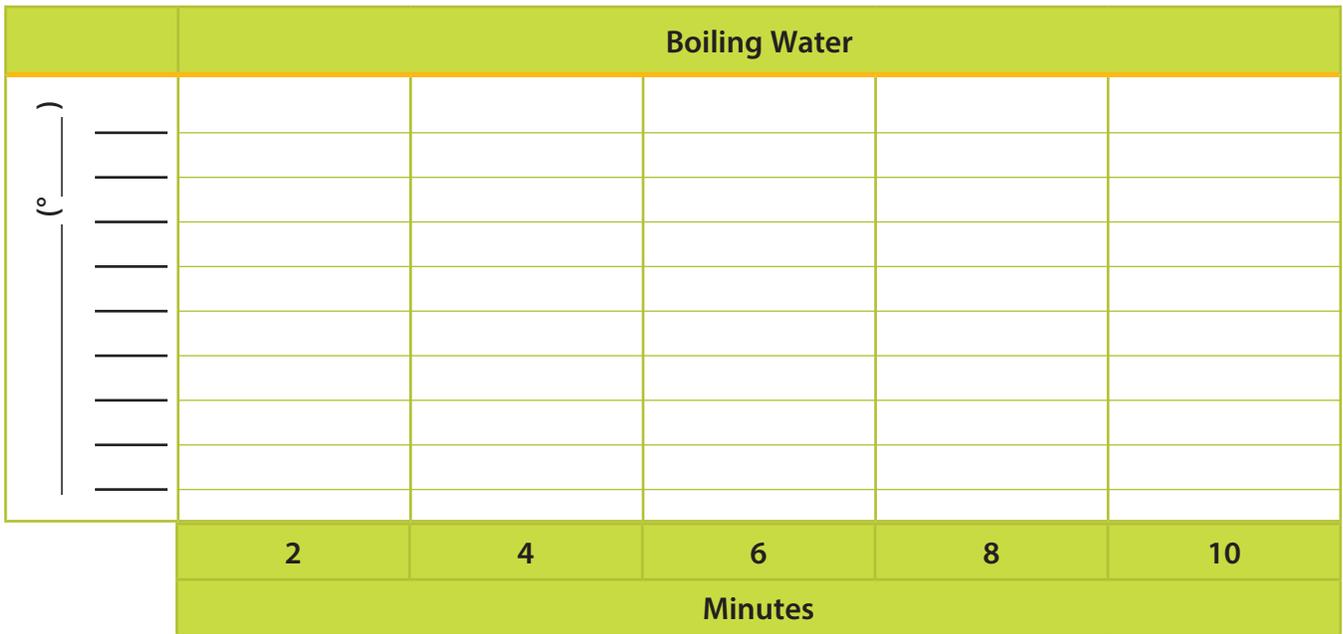
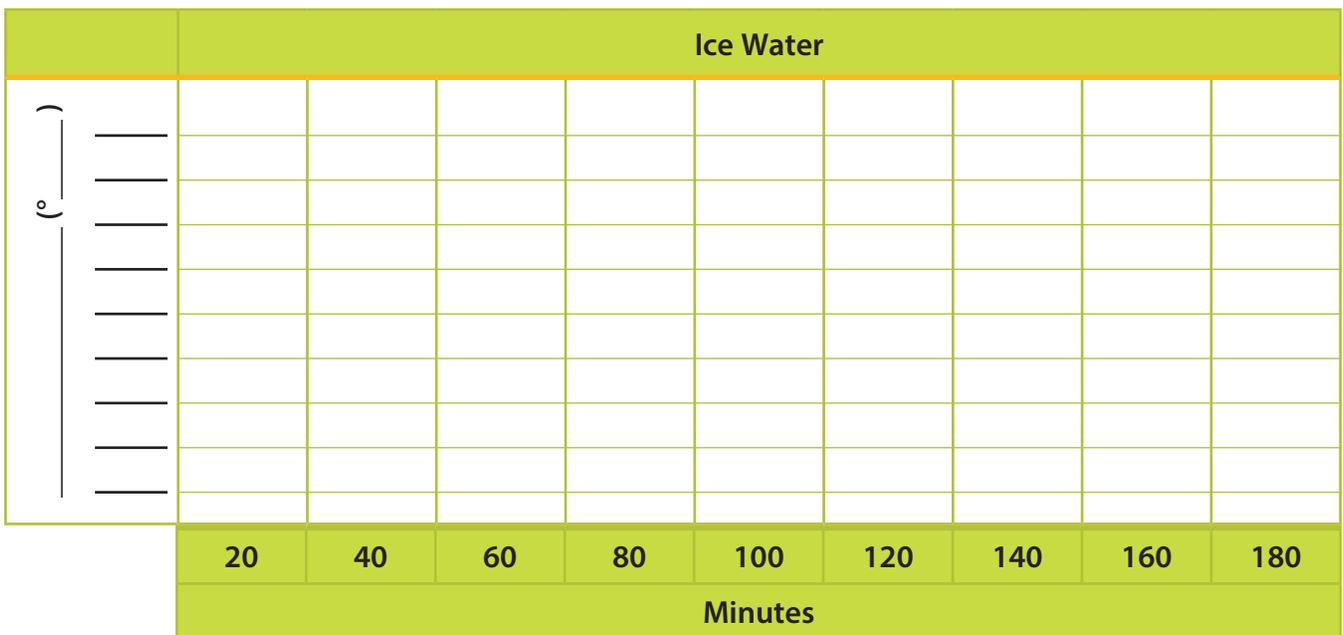


Table C. Ice Water Time Table

State	SECONDS								
	20	40	60	80	100	120	140	160	180
Ice Water									

Line Graph C. Ice Water



4. Explain why it is important that thermometers be calibrated before being used for cooking.

5. Describe how the changes of state were used to calibrate the thermometer.