

Activity Book

Sponsored by
IChemE

HOT CHOCOLATE

Keyword: Radiation Heat transfer
Age range: 13-15
Ability: Full range
Lesson Time: 70 minutes
Attainment Target: AT4
Cost: £7.50
Source: CIEC Department of Chemistry University of York Heslington York YO1 5DD Tel: 01 904 432523 Fax: 01 904 434078

A unit about the absorption of radiation, heat transfer and heat capacity.

If chocolate gets too hot while being transported it can become damaged. The colour of the van affects the quality of the chocolate on delivery. It is not always possible to use company colours on delivery vans. This unit is based on the experiences of Cadbury Ltd.

The unit investigates the effect of colour on the absorption of radiation from the sun, heat transference, determining the melting point of chocolate, and comparing the absorption of radiation at matt or gloss surfaces.

Includes teachers' handbook with background data, lesson outline and planning, plus some photocopiable sheets.

TOPIC BOX

- investigate the effect of colour on absorption radiation
- evaluation
- produce display material
- recommend suitable colours

Recommended by:

J A Steadman

Teaching from:

Oak Farm Community
School, Farnborough