

Science Knowledge Organiser Term 3

Brilliant Bubbles



Key Objectives

- To understand and explain solids, liquids and gases.
- To understand what a bubble is.
- To understand how bubbles are made and to create our own.
- To understand and explain how and why there are bubbles in some chocolate.
- To understand and explain how and why there are bubbles in drinks and sweets.

Key Vocabulary

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| Matter | Matter is anything that takes up space or has weight. |
| Particles | A tiny, invisible piece of matter that is too small to see with the human eye. |
| Glycerine | A sticky liquid that can make bubbles last longer. |
| Aerate | Putting air or gas into something. |
| Melting | A process that turns a solid into a liquid. |
| Evaporating | A process that turns a liquid into a gas. |
| Condensing | A process that turns a gas into a liquid. |
| Freezing | A process that turns a liquid into a solid. |

Sticky Knowledge

- The three states of matter are solids, liquids and gases.
- States of matter can be changed by melting, evaporating, condensing and freezing.
- Bubbles can be found in chocolate, sweets and drinks.
- Bubbles can be made to last longer by adding glycerine.