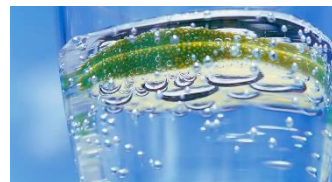


BRILLIANT BUBBLES Knowledge Organiser Term 3 Oaks

Key Vocabulary

Carbon dioxide	gas found in the air and in fizz
Concentrated	a solution with a small amount of water
Concentration	The relationship between the amount of water (solvent) to substance (solute) in a solution
Diluted	a solution with a lot of water
Estimate	a close guess
Ferment	when yeast changes sugar to alcohol
Gas	one of three states of materials that is light and spreads easily
Solution	a liquid made up of a substance dissolved in water
Sphere	a shape that's round like a ball
Melt	when solids change to a liquid
Yeast	a simple fungus used to make bread and beer

Bubbles in fizzy drinks are carbon dioxide



Some chocolate bars have bubbles in them!



As yeast grows, it creates pockets of gas.

Bread contains bubbles!



Key objectives

plan how to carry out a survey.
 present survey results in effective ways suggest how to carry out a fair test
 plan a fair test
 suggest reasons for patterns in results

Sticky Knowledge

Yeast is a living fungus. It grows best at your body temperature of 37°C
 Bubbles are made of a thin film of soapy water filled with gas (air) and they will always try to make a sphere shape, not matter what shape they begin as.
 Bubbles pop suddenly when the water in the bubble mix evaporates (becomes a gas)

--	--	--