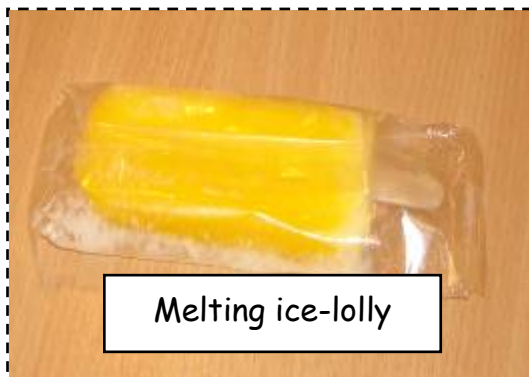


Reversible or Irreversible Changes?

PoS - demonstrate that dissolving, mixing and changes of state are reversible changes

NaG - pupils should explore reversible changes, including, evaporating, filtering, sieving, melting and dissolving, recognising that melting and dissolving are different processes.

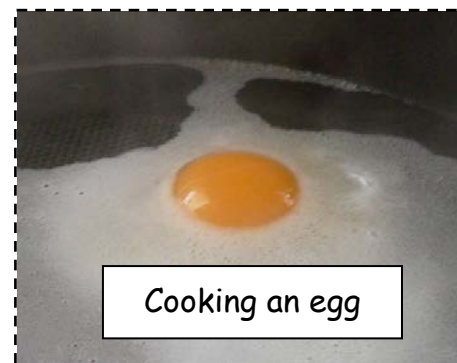
WS - pupils should identify scientific evidence that has been used to support or refute ideas and arguments



Melting ice-lolly



Burning wood



Cooking an egg



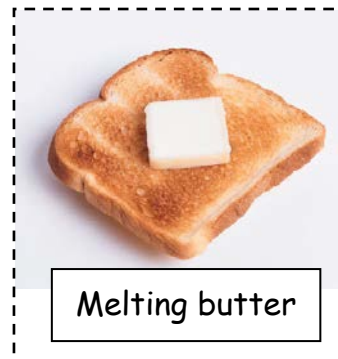
Melting ice-cream



Boiling water



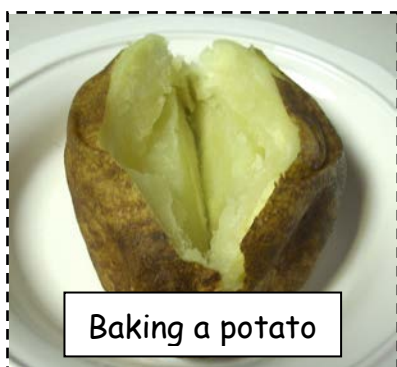
Melting chocolate



Melting butter



Cooking meat



Baking a potato

Look at the foods and liquids in the pictures and use the table to predict whether any of the changes occurring due to heating are **reversible** or **irreversible**. Test your predictions (where possible) to find out whether or not your predictions were accurate.



Melting toffee

Food/Liquid	Prediction - are the changes reversible or irreversible after heating?	Results - were the changes reversible or irreversible after heating?	Was your prediction accurate?
Melting ice-lolly			
Burning wood			
Cooking an egg			
Melting ice cream			
Boiling water			
Warming chocolate			
Melting butter on toast			
Cooking meat			
Baking a potato			
Melting toffee			

- a) If each of the above were placed in a pan or in a very hot oven to cook and left, which could catch fire?
- b) Which are unable to catch fire?
- c) When something catches fire and burns, is this change reversible?