**Foam in a Cup**

**Curriculum Links:**

LS2.1 Investigate properties (e.g., colour, taste, smell, shape, and texture) of familiar liquids and solids. [SI]

LS2.2 Investigate interactions between liquids and solids, and technologies based on those interactions. [CP, SI, TPS]

MC5.1 Investigate the characteristics and physical properties of materials in solid, liquid, and gaseous states of matter. [CP, SI]

MC5.2 Investigate how reversible and non-reversible changes, including changes of state, alter materials. [SI]

AE9.1 Distinguish between physical and chemical properties of common substances, including those found in household, commercial, industrial, and agricultural applications. [SI]

**Science Background:**

Substances can mixed in order to produce substances of completely different states.

**Materials:** corn syrup, 2 beakers, 2 colours of food colouring, stirring rod, vinegar, baking soda, vegetable oil, teaspoon, water, 50mL graduated cylinder, medicine dropper

**Directions:**

1. Pour 30mL of corn syrup into a beaker. Stir in 3 drops of food colouring. Sprinkle a heaping spoonful of baking soda on top of the corn syrup.
2. Measure 30mL of water into a graduated cylinder. Hold the beaker at an angle and carefully pour the water down one side. Add 30mL of vegetable in the same way.
3. In a separate beaker pour 20mL of vinegar and add 3 drops of food colouring.
4. Fill the medicine dropper with the vinegar mixture.
5. Position the dropper so the tip is at the very bottom of the beaker with corn syrup. Squeeze the bulb to release the vinegar into the first beaker.

**Inquiry Questions:**

**Source:** Pearson Saskatchewan Science 9 page 130