

Tea Dunking Experiment

Having a cup of tea with biscuits is one of our favourite things to do! But we all know how annoying it is when the biscuits go soggy when dunked in the tea. For that reason, we are asking you to investigate which biscuits would be the best for dunking!

Equipment needed

- a cup filled with warm tap water (the water shouldn't be boiling for safety reasons!
- a selection of different types of biscuits - we suggest at least four different types.



Planning the investigation

The first thing you have to do when planning a science investigation is identify your variables.

What is the independent variable in this investigation (*this is what you will change each time you do the experiment*).

What is the dependent variable in this investigation (*this is what you will measure to determine which biscuit is the best!*)

What are the control variables in this investigation (*these are things you need to keep the same each time you do the experiment to make sure it is a fair test*)

Method

Write a short method outlining how you will complete this investigation:

A Year 7 student at Ashton called Susan carried out her own tea dunking experiment and collected the following results:

Plain digestive biscuit took 35 seconds to dissolve and break apart, the rich tea biscuit took 2 minutes and 19 seconds to dissolve, chocolate chip cookies took 46 seconds to dissolve, the ginger biscuit took 2 minutes and 13 seconds to dissolve and the hobnob took 63 seconds.

Record Susan's results in the table below:

Use the template below to plot a graph of Susan's results.

