



HELLO COATES!

Food colouring, water and oil experiment

# WHAT APPARATUS DO YOU NEED?

- Food colouring
- Water
- Oil
- Clear container



# WHAT WILL I NEED TO DO?



1. Firstly, fill the tall glass almost to the top with room-temperature water. Warm water is ok, too.
2. Secondly, pour a little oil into the other glass. (1-2 tablespoons)
3. Then, add a couple of drops of food colouring. You can use any colours.
4. Next, briefly stir the oil and food colouring mixture with a fork. You want to break up the food colouring drops into smaller drops, but not thoroughly mix the liquid.
5. After that, pour the oil and colouring mixture into the tall glass of water.
6. Now watch!

# WHAT DO YOU THINK WILL HAPPEN?



I predict that.....



# LINK OF THE EXPERIMENT

<https://www.youtube.com/watch?v=McVpXiSttnU>



# RESULTS

When you mixed the food colouring with the oil it appeared as a dark mixture and then it was poured into the jar.

After a few seconds it separated from the oil and into the water.



# CONCLUSION

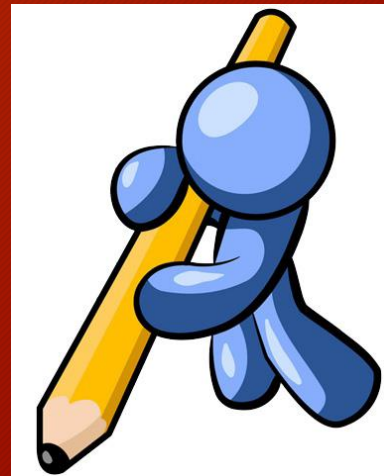
Food colouring dissolves in water, but not in oil.

When you stir the food colouring in the oil, you are breaking up the colouring droplets.

Oil is less dense than water so the oil will float at the top of the glass.

Since the addition of the colouring makes the food colouring heavier than the water,

it sinks to the bottom leaving trails (resembling fireworks) as some of the colour diffuses into the water.





KEEP  
CALM  
AND  
STAY  
WARM

# LOVE COATES !

Now let's look at the science  
webpage.

<https://www.gardensuburbjunior.co.uk/page/?title=Science&id=330>

