

## Year 3 Science Activities

### What is it?

Ask an adult to collect a variety of solids and liquids that are safe to touch and explore – don't look. Place a blindfold over your eyes. Ask the adult to place the material on a tray in front of you. Using your sense of touch, hearing and smell explore each item and try to guess what it is, is it a solid or liquid? Which sense was the most useful? Can you describe the properties?

### Solids Vs Liquids

Find as many different materials as you can around your home. Classify them in a table (copy table below) as solids or liquids.

Solids	Liquids

### Icy Pick Up

#### Materials:

- 4 to 6 ice cubes—take them from the freezer 1 at a time
- 4 to 6 pieces of twine —about 8 inches long cotton baking twine or crochet thread will work fine
- Small shallow bowl or saucer
- Salt
- Sugar
- Pepper
- Flour
- Olive oil

#### Steps:

1. Lay one end of a piece of string on top of the ice cube and leave it there for about 30 seconds
2. Lift the string off the ice cube and take note of what happens
3. Lay the string back on the ice cube
4. Sprinkle about 1/8 of a teaspoon of salt on top of the ice cube; making sure you sprinkle the salt over the string, as well
5. Count to 30, lift the string, and take note of what happens
6. Get rid of the ice and the string
7. Repeat this process with the sugar, pepper, flour and oil. NOTE: You can choose which ones you use if you don't want to use them all
8. Throw each ice cube and string away after each test
9. Draw a labelled diagram of what you observed.

### Freezing/Cooling

- Ask an adult to help gather some liquids from the kitchen (such as honey, milk, dishwashing soap).
- Place a small amount of each into an ice cube tray.
- Observe and record the properties of each then place them in the freezer overnight.
- Remove from the freezer and record their new properties. Are they solid or liquid?
- Let them heat up again and identify if the properties have returned to their original form.

### Help Cook Dinner

Observe and list any of the ingredients that change form from a solid to a liquid during cooking. For example; butter melting in the pan. Observe and record what happens to other ingredients that are heated.

### Properties

If you have access to the internet ask an adult to type in the link and watch the video about properties:  
<https://www.youtube.com/watch?v=ZZYnERZe3Cg>  
 Find an object around your home, draw a diagram or take a photograph. List all the properties of the object.