Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_\_\_\_\_ Hour \_\_\_\_\_\_ Number \_\_\_

**Scientific Method BrainPop(12points)**

**Directions:** There are six steps in the scientific method. Use BrainPops Scientific Method video to review the steps and take the quiz then complete the following graphic organizer. In the second column, explain what each step means. Use the last column to organize your own experiment.

Directions:

* Go to BrianPop
* Click Science
* Search “Scientific Method”
* Login: Stout1 Password: falcon
* Watch the video
* Take the quiz and record your score \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Most of us use a loose form of the scientific method to solve everyday problems. For each of the problems and observations below, develop a hypothesis to explain what's happening. Then describe how you might test your theory with a simple experiment.

|  |  |  |  |
| --- | --- | --- | --- |
| **Problem** | **Observation** | **Hypothesis** | **Experiment** |
| Your cat rejects a can of tuna cat food. | She ate the can of chicken flavored food you fed her last night and the beef from the night before |  |  |
| Your bedroom air conditioner blows very cold air at night but only cool air during the day. | Your bedroom gets lots of direct sunlight all day long. |  |  |
| You're talking on your cell phone in your bedroom when suddenly the reception goes bad for a minute. | Just before the reception clears up, you hear the microwave beep in the kitchen |  |  |

**Directions:** Identify the step of the scientific method each statement represents. Then number the statements in chronological order, 1-7.

Experiment Hypothesis Conclusion Inference Problem

Observation Results

|  |  |
| --- | --- |
|  | We brought a block of unsliced cheese on the same day, and it isn't moldy at all |
|  | I think that sliced cheese gets moldy faster because people touch it more. |
|  | There must be something about sliced cheese that makes it more likely to mold.  After five days, both sets of cheese that I touched are moldy. Both sets of cheese that I left alone have no mold. |
|  | I keep four separate sets of cheese in the refrigerator: five slices that I touch once a day; five slices that I leave untouched; five cubes of unsliced cheese that I touch once a day; and five cubes of cheese that I leave untouched. |
|  | Why is the sliced cheese in the fridge all moldy? |
|  | I was right: Touching is the critical factor in making cheese mold. |

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