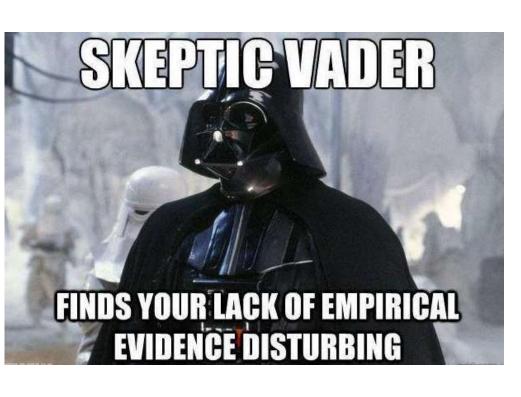
Wednesday, July 31, 2019 Welcome to Investigative Science with Mr. Fireng



- 1.Get out your stampsheet
- 2.Get out your homework
- 3. Write tomorrow's homework in agenda
- 4.START WORKING QUIETLY

Learning goal: Properly apply all steps in the scientific method when problem solving.



Consistent Observable **N**atural Predictable Testable **T**entative

Six Criteria of Science Design, complete, valid conclusion

3 Design & complete

Know steps, follow directions

Learning goal: Properly apply all steps in the scientific method when problem solving.



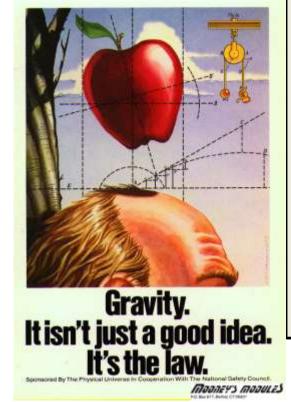
Review

<u>Consistency</u>: The results of observations and/or experiments are reasonably the same when repeated.

Like... when things are dropped....

they fall....

where? Down, EVERYTIME!



4Design,
complete,
valid
conclusion

3 Design & complete

Know steps, follow directions

Learning goal: Properly apply all steps in the scientific method when problem solving.



Review

Observability: The event or evidence of the event, can be observed. (sometimes with the aid of microscopes, telescopes, Geiger counters, etc.)

Some plants eat meat.

Design, complete, valid conclusion

3 Design & complete

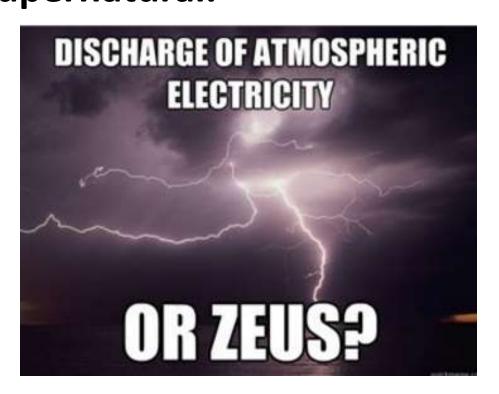
2Know
steps,
follow
directions

Learning goal: Properly apply all steps in the scientific method when problem solving.



Review

Natural: A natural cause must be used to explain why or how the event happens, not the supernatural.



Green plants
convert
sunlight into
energy.

Design, complete, valid conclusion

3
Design & complete

2Know steps, follow directions

Learning goal: Properly apply all steps in the scientific method when problem solving.



Review

<u>Predictability</u>: able to be predicted and can be tested to see if the prediction is true or false

Without sunlight (or artificial light), green plants will die.

4 Design, complete, valid

conclusion

3 Design & complete

2Know steps, follow directions





Learning goal: Properly apply all steps in the scientific method when problem solving.



Review

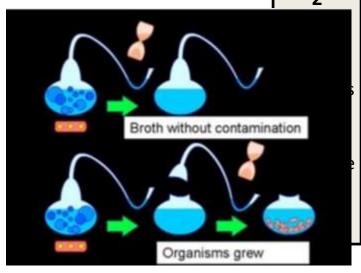
Testability: the event must be testable through the processes of science, and controlled experimentation.

Life comes from life and cannot come from non-life.

Design, complete, valid conclusion

3 Design & complete

2



Learning goal: Properly apply all steps in the scientific method when problem solving.



Review

<u>Tentativeness</u>: Able to be revised or changed if new information arises.

1. The number of human chromosomes was once "known" to be 48, but is now considered to be 46.

Design, complete, valid conclusion

3 Design & complete

Know steps, follow directions

Learning goal: Properly apply all steps in the scientific method when problem solving.



Review

What is Science?

- Science meets all six criteria
- Limited to natural world- use scientific processes
- Offers explanations for events-subject to revision(tentative)
- Not able to answer all the questions in the universe, nor solve all the problems

Design, complete, valid conclusion

Design & complete

Know steps, follow directions

Learning goal: Properly apply all steps in the scientific method when problem solving.



Review

It It's no science, what is

4Design,
complete,
valid
conclusion

3 Design & complete

Know steps, follow directions

Learning goal: Properly apply all steps in the scientific method when problem solving.



Review

Emerging Science

- may not meet 1 or 2 criteria; It may lack technology or knowledge. Ex: Chiropractors
- → Tends to conform to CONPTT, but falls short in one or two criteria
- ♦ Consistent observations and predictions limited by knowledge and/or technology

Design, complete, valid conclusion

Design & complete

Know steps, follow directions

Learning goal: Properly apply all steps in the scientific method when problem solving.



Review

Non-Science

- Topics may be very logical and important but does not meet criteria of CONPTT, Ex: Religion, philosophy
- ♦ Non-science topic areas may be very logical, based on good reasoning and are very important to society, but simply do not fall within the realm of science. Science is based on evidence, not faith

4Design,
complete,
valid
conclusion

Design & complete

Know steps, follow directions

Learning goal: Properly apply all steps in the scientific method when problem solving.



Review

False Science

- Also known as pseudoscience
- ★ Topics portrayed as a legitimate science Ex: astrology, creation science

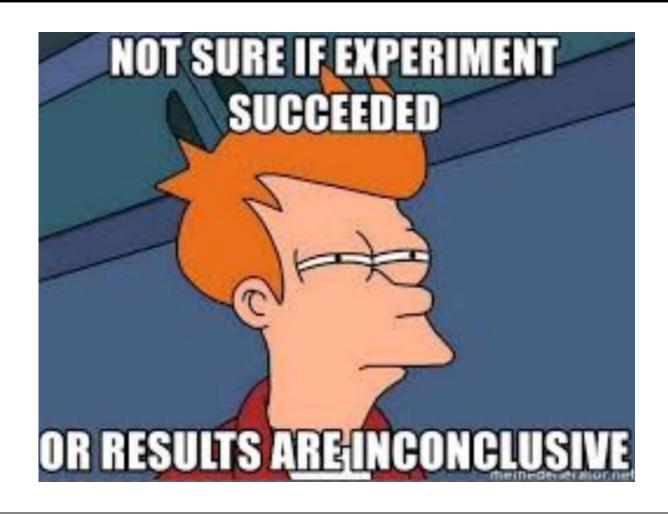


Design, complete, valid conclusion

3 Design & complete

Know steps, follow directions

So, if it is science, what now! **We need a controlled experiment**





Know steps, follow directions

Science basics	(These are al	I review
-----------------------	---------------	----------

Qualitative observation: An observation	n using your senses, just wor	ds, no numbers.	
Quantitative observation: An observation	on that includes a number ar	nd/or a measurement	.•
Inference: an interpretation that explain	ns an observation.		
Independent (<i>Manipulated</i>) variable (<i>I</i>	V): The variable you manipula	ate in the experiment	.•
Dependent (Responding) variable (DV):	: The variable you measure, i	t is affected by chang	ing
the IV.			
Control Variable: The variables keep cor	nstant in the experiment		
Control group: A group that remains un	der normal conditions during	g an experiment	
An experimental group is the group in a	an experiment that receives t	the variable being tes	ted.
One variable is tested at a time. The exp	perimental group is compare	d to a control group ,	
which does not receive the test variable	2.		
Experimental Question: A formal cause	-effect question. Asks about	the relationship betw	een
two variables.			
** Must be in "How does the	affect	?"	
Hypothesis : A possible explanation for a	a set of observations or to a s	scientific question; mu	ust
be testable.			
Hypothesis: If the	is used, the		
(Independent variable)	(dependent variable)		
will increase because			
Conclusion: A summary of what is learn	ed in an experiment.		



But how are experiments developed? Not really one way.. This is just one path.

- 1. Make an observation (senses, instruments, data, previous experiments, etc..)
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- 7. Identify the control group to compare your results to.
- 8. Change your informal question into an experimental question (How does... affect..)
- 9. Change the inference to a formal hypothesis (if, then, because...)
- 10. Conduct experiment and determine if the data supports or disproves your hypothesis.
- 11. Report your results!! Ask new questions!!



Know steps, follow directions



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Know steps, follow directions



Mr. Fireng tried salted caramel for the first time and he thought it tasted delicious! He wondered if salt can improve the taste of sweets? He remembers reading an article that stated that combining salt sugar and fat can improve the taste of food. So he thought that yes, adding more salt to sweets would improve the taste. He decided to test this by adding various amounts of salt and measuring the quality of the ice cream. He came up with the experimental question; how does the amount of salt affect the quality of ice cream? His hypothesis was, If the amount of salt increases, then the quality of the ice cream will increase because the salt will make it sweeter. He made four batches of ice cream. One batch of ice cream had no salt. The other three had more and more salt. He tasted the ice cream and rated the texture, saltiness, sweetness and over all flavor on a scale from 0-4. He discovered that his hypothesis was supported by the data! As the amount of salt increased, the ice cream tasted better and better!

4Design,
complete,
valid
conclusion

3 Design & complete

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Write what is in red!



Identifying the parts of a experiment

Design, complete, valid conclusion

Mr. Fireng tried salted caramel for the first time and he thought it tasted delicious! He condered if salt can improve the taste of sweets? He remembers

reading an al taste of food. the taste. He measuring th question; how hypothesis w will increase cream. One salt. He taste all flavor on a

How are Experiments developed?

- 1. Make an observation (senses, instruments, data, previous experiments, tc...) Look for something that was noticed, seen or experienced!
- 2. Ask an informal, how, what or why question about observation

the data! As the amount of salt increased, the ice cream asted better and better!

Make an observation (senses, instruments, data, previous experiments, etc..) Look for something that was noticed, seen or experienced!



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4Design,
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Ask an informal, how, what or why question about observation

This is a basic, who, what or why or I wonder question. This

can be changed to an experimental question later...

4Design,
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3 Design & complete

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Find evidence that helps you come up with an answer to your informal question Look for observations, data from instruments, information that was heard or read, could be data from a previous experiment..

4Design,
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Mr. Fireng tried salted caramel for the first time and he thought it tasted delicious!

Make an inference (informal hypothesis) that may explain an observation and answer your question

This uses previous experience and evidence that explains the observation and answers the informal question

4Design,
complete,
valid
conclusion





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Design an experiment that will help answer your question **Explanation of test, here is where the variables are** identified **4**Design,
complete,
valid
conclusion





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Identify variables, one variable you will change (independent), one variable you will measure (dependent). The independent variable is the one changing, the dependent is being measured.

4Design,
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4Design,
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conclusion

Mr. Fireng tried salted caramel for the first time and he thought it tasted delicious!

article t Also found in the experimental question

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What is the independent variable? What is the dependent variable?

Design & complete

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Mr. Fireng tried salted caramel for the first time and he thought it tasted delicious!

And the hypothesis!!! reets? He remembers reading an fat can improve the taste of food.

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Identify the control group to compare your results to.

In the experiment, one test group is not changed, it is "controlled"

4Design,
complete,
valid
conclusion





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Change your informal question into an experimental question (How does... affect..) Must be "How does (independent variable) affect the (dependent variable)?

4Design,
complete,
valid
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Change the inference to a formal hypothesis (if, then, because...) Look for "if.. Then, because...."

4Design,
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Mr. Fireng tried salted caramel for the first time and he thought it tasted delicious! He wondered if salt can improve the taste of sweets? He remembers reading an article that stated that combining salt sugar and fat can improve the taste of food. So he thought that yes, adding more salt to sweets would improve the taste. He decided to test this by adding various amounts of salt and measuring the quality of the ice cream. He came up with the experimental question; how does the amount of salt affect the quality of ice cream? His hypothesis was, If the amount of salt increases, then the quality of the ice cream will increase because the salt will make it sweeter. He made four batches of ice cream. One batch of ice cream had no salt. The other three had more and more salt. He tasted the ice cream and rated the texture, saltiness, sweetness and over all flavor on a scale from 0-4. He discovered that his hypothesis was supported by the data! As the amount of salt increased, the ice cream tasted better and better!

Did the results support or disprove Mr. Fireng's hypothesis? Look at the results! Remember, never say PROVE! ONLY SUPPORTS...

4Design,
complete,
valid
conclusion

3 Design & complete

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But how are experiments developed? Not really one way.. This is just one path.

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4Design,
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What was the observation? Mr. Fireng tried salted caramel for the first time and he thought it tasted delicious!

4Design,
complete,
valid
conclusion

3 Design & complete

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Mr. Fireng tried salted caramel for the first time and he thought it tasted delicious! He wondered if salt can improve the taste of sweets? He remembers reading an article that stated that combining salt sugar and fat can improve the taste of food. So he thought that yes, adding more salt to sweets would improve the taste. He decided to test this by adding various amounts of salt and measuring the quality of the ice cream. He came up with the experimental question; how does the amount of salt affect the quality of ice cream? His hypothesis was, If the amount of salt increases, then the quality of the ice cream will increase because the salt will make it sweeter. He made four batches of ice cream. One batch of ice cream had no salt. The other three had more and more salt. He tasted the ice cream and rated the texture, saltiness, sweetness and over all flavor on a scale from 0-4. He discovered that his hypothesis was supported by the data! As the amount of salt increased, the ice cream tasted better and better!

What was the informal question? He wondered if salt can improve the taste of sweets?

4Design,
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conclusion

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Mr. Fireng tried salted caramel for the first time and he thought it tasted delicious! He wondered if salt can improve the taste of sweets? He remembers reading an article that stated that combining salt sugar and fat can improve the taste of food. So he thought that yes, adding more salt to sweets would improve the taste. He decided to test this by adding various amounts of salt and measuring the quality of the ice cream. He came up with the experimental question; how does the amount of salt affect the quality of ice cream? His hypothesis was, If the amount of salt increases, then the quality of the ice cream will increase because the salt will make it sweeter. He made four batches of ice cream. One batch of ice cream had no salt. The other three had more and more salt. He tasted the ice cream and rated the texture, saltiness, sweetness and over all flavor on a scale from 0-4. He discovered that his hypothesis was supported by the data! As the amount of salt increased, the ice cream tasted better and better!

What evidence was used to answer the question? He remembers reading an article that stated that combining salt sugar and fat can improve the taste of food.

4Design,
complete,
valid
conclusion



steps



Mr. Fireng tried salted caramel for the first time and he thought it tasted delicious! He wondered if salt can improve the taste of sweets? He remembers reading an article that stated that combining salt sugar and fat can improve the taste of food. So he thought that yes, adding more salt to sweets would improve the taste. He decided to test this by adding various amounts of salt and measuring the quality of the ice cream. He came up with the experimental question; how does the amount of salt affect the quality of ice cream? His hypothesis was, If the amount of salt increases, then the quality of the ice cream will increase because the salt will make it sweeter. He made four batches of ice cream. One batch of ice cream had no salt. The other three had more and more salt. He tasted the ice cream and rated the texture, saltiness, sweetness and over all flavor on a scale from 0-4. He discovered that his hypothesis was supported by the data! As the amount of salt increased, the ice cream tasted better and better!

What was the inference (informal hypothesis) So he thought that yes, adding more salt to sweets would improve the taste

4Design,
complete,
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How was the question going to be tested? He decided to test this by adding various amounts of salt and measuring the quality of the ice cream

4Design,
complete,
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Identify variables: independent variable: amounts of salt, dependent variable. and measuring the quality of the ice cream.

4Design,
complete,
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Mr. Fireng tried salted caramel for the first time and he thought it tasted delicious! He wondered if salt can improve the taste of sweets? He remembers reading an article that stated that combining salt sugar and fat can improve the taste of food. So he thought that yes, adding more salt to sweets would improve the taste. He decided to test this by adding various amounts of salt and measuring the quality of the ice cream. He came up with the experimental question; how does the amount of salt affect the quality of ice cream? His hypothesis was, If the amount of salt increases, then the quality of the ice cream will increase because the salt will make it sweeter. He made four batches of ice cream. One batch of ice cream had no salt. The other three had more and more salt. He tasted the ice cream and rated the texture, saltiness, sweetness and over all flavor on a scale from 0-4. He discovered that his hypothesis was supported by the data! As the amount of salt increased, the ice cream tasted better and better!

Identify the control group to compare your results to. One batch of ice cream had no salt.

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What was the experimental question How does the amount of salt affect the quality of ice cream?

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What was the formal hypothesis If the amount of salt increases, then the quality of the ice cream will increase because the salt will make it sweeter.

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Mr. Fireng tried salted caramel for the first time and he thought it tasted delicious! He wondered if salt can improve the taste of sweets? He remembers reading an article that stated that combining salt sugar and fat can improve the taste of food. So he thought that yes, adding more salt to sweets would improve the taste. He decided to test this by adding various amounts of salt and measuring the quality of the ice cream. He came up with the experimental question; how does the amount of salt affect the quality of ice cream? His hypothesis was, If the amount of salt increases, then the quality of the ice cream will increase because the salt will make it sweeter. He made four batches of ice cream. One batch of ice cream had no salt. The other three had more and more salt. He tasted the ice cream and rated the texture, saltiness, sweetness and over all flavor on a scale from 0-4. He discovered that his hypothesis was supported by the data! As the amount of salt increased, the ice cream tasted better and better!

Did the results support or disprove Mr. Fireng's hypothesis? Look at the results! the ice cream tasted better and better! It was supported. **4**Design,
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