**Subject: Science** 

Level: Standard 4

**Strand: Form and Function** 

**Topic: Properties of Materials: Conduction of heat** 

## **Key Points**

- There are many different types of materials.
- Some examples of everyday materials are plastics, wood, glass and metals.
- Each material has properties or features that can be observed or measured.
- For example, some of the properties of a metal spoon are:
  - o grey
  - o hard
  - o shiny
  - o able to conduct electricity
  - o able to conduct heat
- A material which allows heat to flow through it, is a good conductor of heat.
- Materials have various uses, depending on their properties.

### **Activity 1**

View the following videos, using the links (written in blue) below.

To play a video you will need to:

- o keep your finger pressed on the Ctrl knob, at the bottom left of your key board.
- o place the cursor (pointer) on the link until the "hand" comes up.
- o click (left) on the link and the video will play.

Link for Video #1 (Materials and their properties song):

https://www.youtube.com/watch?v=e5h5RgiagrU

Link for Video #2 (Hunting for properties)

https://www.youtube.com/watch?v=ZZYnERZe3Cg

Link for Video #3 (Why materials conduct heat- Science experiment)

https://www.youtube.com/watch?v=Ry8yXhCxclA

Look at the videos as many times as needed and complete TABLE 1 below:

TABLE 1: Observations for the experiment with spoons

Type of spoon	Observation	Conclusion
	(Change in the butter and bead)	(Is the spoon a good
		conductor of heat?)
Plastic		
Metal		
Wood		

# Activity 2.

For each appliance/tool in table 2:

- indicate if the circled part is made from a good or poor conductor of heat
- give a reason for your response

TOOL or APPLIANCE	<b>Good Conductor</b>	<b>Poor Conductor</b>	Explanation
2			
3 4			
6			

TOOL or APPLIANCE	<b>Good Conductor</b>	<b>Poor Conductor</b>	Explanation
7			
9			

## **Assessment:**

1.	Explain why cooking pots and pans are made of metal but the handles are made of wood or
	plastic.

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2. What else can be used to make sure the pot is held safely or you will not get burnt?

# **Answer Key**

TABLE 1: Observations of experiment with spoons

Type of spoon	Observation	Conclusion	
	(Change in the butter and bead)	(Is the spoon a good conductor of heat?)	
Plastic	Butter melted slowly so the bead hardly moved	No	
Metal	Butter melted quickly so the bead moved down the spoon	Yes	
Wood	Butter melted slowly so the bead hardly moved	No	

**TABLE 2: Classification of materials** 

TOOL or APPLIANCE	<b>Good Conductor</b>	<b>Poor Conductor</b>	Explanation
	2.	1.	1 Handle is made of plastic or wood which are poor conductors 2 Grill is made of metal like iron or steel, which are good conductor
3 4	1	2	<ul><li>3. Base of iron is made of steel or aluminum which are good conductors</li><li>4. Handle is made of plastic</li></ul>

TOOL or APPLIANCE	<b>Good Conductor</b>	<b>Poor Conductor</b>	Explanation
5		5.	5. Handle of kettle is made of plastic – a poor conductor
7	7	6	6 Outer case of toaster is made of plastic – a poor conductor 7. Heating filament is made of metal – a good conductor
8	8	9	8 Pincers are made of metal such as aluminium which are good conductors of heat 9 Handles are made of plastic or wood which are poor conductors of heat

### Assessment.

- 1. Metals are good conductors of heat. Cooking pots and pans are made of metal so they will allow heat from the stove to pass through to cook the food.
  - Wood and plastic are poor conductors of heat. The handles are made of wood or plastic so the pot can be moved without someone being burned as the handles will not conduct heat.
- 2. Pot holders, made of cloth are used to lift hot pots.