Convection, Conduction, and Radiation

This meets Idaho Standard: HS-PSP-2.4 Students who demonstrate understanding can: Plan and conduct an investigation to provide evidence that the transfer of thermal energy when two components of different temperature are combined within a closed system results in a more uniform energy distribution among the components in the system (second law of thermodynamics).

Convection - moving currents of air or water that transfer heat. I remember this because if you use a convection oven, you need to allow lots of space around your food item so the air currents can move.

Conduction - when heat is transferred by two items touching. I remember this because if you put one end of a piece of metal into a bunsen burner, it will get hot at the other end. This is sort of like a conductor's baton.

Radiation - energy is transferred through the air. I remember this because radiation doesn't have to touch you to have an effect.

Convection

- 1. Make a beaker of salt water and fill a similar beaker with tap water.
- 2. Add a colored ice cube to each.
- 3. Observe what happens as the ice cube melts.
- 4. Do you see the dye mixing with the water?
- 5. What does this mean for glaciers if the sea water becomes more dilute?

Conduction

Click here for a video showing how to use the databot.

- 1. Heat a beaker of water to boiling on a hot plate.
- 2. Put a block of metal into the boiling water for several minutes.
- 3. While you are waiting, connect your phone to Vizeey and open a temperature experiment on the databot.

| 4. Fill a styrofoam cup with water |
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| 5. Determine the temperature of the water in the styrofoam cup |
| 6. Using tongs, transfer the block of metal to the styrafoam cup. |
| 7. Continue to monitor the temperature until it stops changing. |
| 8. How does the heat get transferred to the water? |
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| Radiation |
| 1. Mix 5 ml of saturated calcium acetate solution with 30 mL of ethyl alcohol in an evaporating dish. |
| 2. Place the dish on a fire safe surface and light the gel. |
| 3. Roast a marshmallow on a skewer. If the marshmallow touches the gel, it must be thrown away. |
| 4. How does the heat get to the marshmallow? |
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