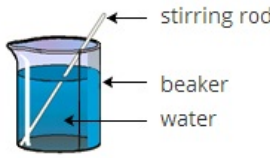


Which type of sugar dissolves best?

This task is about what to keep the same or change for a fair test.

Sugar dissolves easily in water. Jane set up the following experiment to see which type of sugar dissolves best.

<p>The sugars tested were:</p> <ul style="list-style-type: none">• White sugar• Brown sugar• Icing sugar• Castor sugar	 <p>The diagram shows a beaker filled with blue liquid labeled 'water'. A white rod labeled 'stirring rod' is inserted into the liquid. Labels with arrows point to the 'stirring rod', 'beaker', and 'water'.</p>
<p>Spoonfuls of sugar were added to the water one at a time. The solution was stirred until no more sugar dissolved. The number of spoonfuls was counted. Fresh water was used for each test.</p>	

For this to be a fair test which of the following would need to be kept the same?

Kept the same?

Circle yes or no

- | | |
|---------------------------------|----------|
| a) The temperature of the water | Yes / No |
| b) The type of sugar | Yes / No |
| c) The volume of water | Yes / No |
| d) The amount of stirring | Yes / No |
| e) The size of the spoon | Yes / No |