How to Make 2 Minute Noodles in 3 Minutes!!!

Hypothesis: Adding salt to water will cause the water to take longer to boil

Aim: To find out how salt effects the boiling time of water.

Independent Variable: The amount of salt that we put in the water.

Dependent Variable: The time it takes for the water to boil.

Controlled Variable:

- The amount of water
- The temperature of the stove
- The same equipment each time
- The amount of salt needs to be accurate

Equipment:

- Timer
- Salt
- Measuring equipment
- Stove
- Saucepan
- Gloves
- Safety Glasses
- Water



How does salt affect the boiling time of water?



Salt (tablespoons)	Time – test 1 (min:sec)	Time - test 2 (min:sec)	Average
0	2:35	2:30	2:32.5
0.5	2:43	2:45	2:44
1	2:52	2:51	2:51.5
1.5	2:59	3:03	3:01
2	3:10	3:12	3:11

Were my results valid?

Yes our results were valid because we controlled the variables

We used the same amount of water each time
We put the stove on the same heat each time
The same saucepan was used

There was only one independent variable, the amount of salt.

These factors make our results valid.

Conclusion:

It was found that adding salt to water increases the boiling time of water.

The more salt you add, the higher the boiling temperature becomes therefore the solution takes a longer period of time to boil.

Was our hypothesis supported by this experiment?

Our hypothesis was supported by the experiment. We predicted that adding salt to the water will increase the boil time. Completing the experiment proved that our hypothesis was correct. You can easily figure this out by reading our results table and graph.

