Science Knowledge Organisers

Science Focus Changing States Year 3 Autumn 1

Key Knowledge		
On Earth,	n Solida n Liquida n Gases	
all matter exists		
in one of three		
diggerent states :		
solid, liquid or		
gas.		
Melting	Solids stay in one place and	
	when something melts, it has	
	been changed from a solid to a	
	liquid through heating	
Ingredients	cocoa mass is separated into	
,	cocoa solids and cocoa butter, and	
	then these two ingredients are	
	recombined in diggerent amounts,	
	depending on the type of chocolate	
	being made.	
Heat	 heat always travels grom 	
	warmer to cooler places	
What does	What a material changes from	
changes of	one material type to another,	
state mean?	we say 'it has changed state.'	
THE SERVEY NO ROLLING CONTINUES.		
Course an	Ma Conce Butter Sugar Milk	
WHITE CH	MILK CHOCGLATE DARK CHOCGLATE	
•Milk	*Milk *Small amount of milk/no milk	
•Sugar •Cocoa b	*Sugar *Sugar	
•NO coco	Cocpa butter	
What do up	notice about the difference in the main ingredients of the	
100000000000000000000000000000000000000	three types of chocolate?	
Boiling	Water boils at exactly 100°C Different solids melt at	
Malting	Different solids melt at	
Melting	Water freezes at 0 degrees	
Freezing	Celcius (0°C)	
Evaporation	Water can evaporate and	
and	But, the warmer it is the faster	
Condensation	the evaporation takes place	
Possible Experiences		
Observing that some materials change state when		
they are heated or cooled. Investigate what is needed to make chocolate melt.		
Look at changes when chocolate is cooled then		
reheated. (cooking based)		

Key Vocabulary	
Temperature	The measure of
'	warmth or coldness
	of something.
Degrees	The common scale
celsius	in the UK for
	measuring
	temperature
Solidify	To make or become
	hard or solid
Thermal	Insulators are materials
Thermal insulator	
	Insulators are materials
	Insulators are materials which do not
	Insulators are materials which do not conduct heat very well
- ATT	Insulators are materials which do not conduct heat very well and so we can use them

Melting and boiling

In a solid , the particles have little energy and are packed tightly together. This causes solids to tend to keep their shape.



When we heat a solid, we are giving the particles more energy. When the particles get enough energy, they stop being packed together and start to slide over one another. The solid has become a liquid. When a solid is heated and changes state to become a liquid, it is called melting. The temperature at which this happens is called the melting point. Melting points very from material to material. The melting point of water is 0°C.

We can reverse these changes. If we cool a gas, the particles don't have enough energy and so the gas becomes a liquid. This is called **condensation**. If we keep cooling the liquid, the particles don't have enough energy and the liquid becomes a solid. This is called **freezing**.



Greater Depth Thinking

Show understanding of a concept by using scientific vocabulary correctly

reheated. (coöking based)

Apply knowledge in familiar related contexts, including a range of enquiries

Work scientifically to explore the concept with a greater degree of independence

Consider a 'Big Question' to answer over a series of lessons to connect the learning

