Skill Builder 12: Crystallization



Andy Says....

I love eating these rocks. They are delicious. Do you know what kind of rock grows? Rock Candy!





SKILLS CHECKLIST

- Define crystallization
- Explain why rock candy grows

Important Words

Watch for these important words in this Skill Builder: **Crystal, Precipitate, Solution**



Dream it!

Many substances can be dissolved in liquids. Salt can be dissolved in a glass of water. When a small amount of salt is dissolved, we call it an unsaturated solution. When the maximum amount of salt is dissolved, the solution is saturated. If a solution contains more salt that what can normally be dissolved, the solution is supersaturated.

Saturation

Ingredients and Materials

- Water
- Salt
- Drinking Glasses

Directions

- 1. Measure 1 cup (250 mL) of cold water and pour it into a glass.
- 2. Add salt by the teaspoon (5 mL) to the cup (250 mL) of cold water. Stir after each addition to dissolve the salt. Continue adding salt until it will no longer dissolve.
- 3. Record the amount of salt added to the water and the type of solution produced in the table below.
- 4. Measure 1 cup (250 mL) of hot water and pour it into a glass.
- 5. Repeat steps 2 and 3.
- 6. Allow the glass of hot water to cool. Once cool, add a few grains of salt and record what happens.

| | Cold Water | Hot Water | Cooled Hot Water |
|----------------------|------------|-----------|------------------|
| Amount of Salt Added | | | |
| Type of Solution | | | |

| Types of Solutions include: Unsaturated, Saturated, Supersaturated | |
|---|--|
| What happened when salt was added to the cooled hot water solution? | |