

Teacher Information Sheet: Magic Slime

Materials needed:

Cornstarch
Food colouring (optional)
Water
Large bowl
Spoon

Method:

1. Place one cup of cornstarch in a large bowl
2. Add 4-5 drops of food colouring to half a cup of water
3. Add the water to the cornstarch and stir as much as possible
4. Test the slime by taking a handful and trying to form a ball.
If it's too watery, add more cornstarch one spoonful at a time.
If it's too thick, add more water one tablespoon at a time.

Measuring and recording

Try testing your slime in different conditions:
What happens when you hit it?
What about if you hold it in your hand gently?
Does it behave the same way when it is frozen?
What about when it is heated?

Questions to answer:

Do you think the slime behaves more like a solid or a liquid?

What does the slime do which is like liquid behaviour?

What does the slime do which is like solid behaviour?

How is the slime different from the original ingredients?
What do you think has happened?

Learning outcomes/real world applications

This slime is an example of a non-newtonian fluid. This happens because cornstarch particles are much larger than water particles. When you apply pressure to it, the cornstarch particles will be pushed together and it will become more solid. Ketchup is an example of a non-newtonian fluid. In this case, the sauce gets runnier the more stress you apply.

