



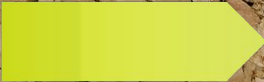


Science Project Brainstorming

Start with a question that interests you

➡ START!





The Science experiment and research project you do will be a commitment for several months.

Make sure it is something that really interests you.

Develop a few ideas and see what information you can initially find using the internet and the online databases. (We'll review specific search strategies and tools soon.)

You'll use **NoodleTools** to keep track of your resources and to keep notecards.



A few ideas

A few project ideas follow. Note that I am already developing keywords for research.



Do my plants grow better
at home or at school?



Highlight potential keywords.

Do my plants grow better at home or at school?

- LED bulbs vs fluorescent bulbs (light spectrum? What are bulbs made of?)
- Temperature differences (more control over temperature at home?)
- Natural light exposure (is natural light even getting into the office? Can I measure that? How?)



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Will the quality of my pancakes change if I use butter instead of oil?



Highlight potential keywords.

Will the quality of my pancakes change if I use butter instead of oil?

- chemistry is the branch of science
- how does the chemical reaction work inside the pancake mix
- does butter work as a leavening agent? What does butter even do?
- What does a good quality pancake mean? Taste? Size? Smell? Density?
- How are butter and oil similar/different? What are their properties?



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Will the quality of my pancakes change if I use butter instead of oil?

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Highlight potential keywords.

Will the quality of my pancakes change if I use butter instead of oil?

- Is **quality** a good word to use in my question?
- What is a better variable to search for?





One more try

Highlight potential keywords.

Do cars with light colored interiors
really stay cooler?





One more try

Highlight potential keywords.

Do cars with light colored interiors really stay cooler?

- how do dark colors absorb sunlight? How light colors absorb sunlight or reflect sunlight?
- Do the windows even matter? Size? Materials?
- Does the exterior matter? Color of exterior?
- reflection, refraction, radiation?
- Do seat warmers (added equipment) make a difference?





One more try

Do cars with light colored interiors really stay cooler?

- how do dark colors absorb sunlight? How light colors absorb sunlight or reflect sunlight?
- Do the windows even matter? Size? Materials?
- Does the exterior matter? Color of exterior?
- reflection, refraction, radiation?
- Do seat warmers (added equipment) make a difference?



A vertical menu on the right side of the slide, set against a corkboard background. At the top is a white notepad icon with the text "Table of Contents" written in black, circled in red. Below it are five colored rectangular buttons, each with a white arrow icon pointing right and text: a green button for "Section 1", a yellow button for "Section 2", a pink button for "Section 3", a green button for "Section 4", and a yellow button for "Credits".

Table of Contents

➔ Section 1

➔ Section 2

➔ Section 3

➔ Section 4

➔ Credits

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