

Water
Vegetable Oil*
A Clear Plastic Bottle or Jar
Food Colouring
Effervescent Tablets

Please dispose of oil safely and responsibly.

Method

- **1** Fill the bottle or jar a quarter full with water.
- **2** Top up, almost to the top with the vegetable oil
- **3** They should separate into two layers, water at the bottom and oil sitting on top.
- 4 Add about 6-8 drops of food colouring once the oil and water separate.
- 5 The colour will mix with the water at the bottom.
- 6 Pop in half an effervescent tablets and watch the bubbles form. Add more effervescent tablets bit by bit to keep the bubbles rising and falling.

Firstly water and oil will not mix – this is because we say that water is a polar molecule – its structure means that is has a positive charge one end and a negative charge the other. Water molecules stick together because the positive end of one water molecule is attracted to the negative end of another. Oil molecule structure is different – it is non polar, meaning that its charge is more evenly spread out, so the oil is not attracted to water – in fact we call it hydrophobic (water fearing) so it tries to get as far away from water as possible and will not mix. The reason that oil rests on top of the water rather than underneath is because it has a different density to water.

As the effervescent tablets is added (this is made of citric acid and sodium bicarbonate) it reacts with the water and form carbon dioxide gas and sodium citrate. It is the carbon dioxide bubbles that carry the coloured water to the top.



The Science Bit

