



Name: _____ Class/Period: _____ Date: _____

INVESTIGATION QUESTION

How does kernel moisture affect popcorn popping?

1 Prediction

Which treatment do you predict will produce the most popped kernels?

☐ **Dried**
250°F for 30 min

☐ **Normal**
Untreated

☐ **Soaked**
Water for 4+ hr

Why? _____

2 Record Your Data

Treatment	Moisture (%)	Popped / 100	Unpopped	Appearance / Notes
Dried				
Normal				
Soaked				

3 Compare With Peer Groups

After comparing with four other groups, record the average number popped for each treatment.

Dried average: _____ popped / 100

Normal average: _____ popped / 100

Soaked average: _____ popped / 100

4 Final Analysis Statement

Based on our data and the peer-group averages, the _____ kernels produced the most successful pops. The evidence that supports this conclusion is _____

I think moisture affected popping because _____