

IB EXPERIMENT DESIGN TEMPLATE STYLE B

State the problem

What percent sucrose solution is isotonic relative to the inside of a chicken egg?

List any research, past knowledge or observations about the problem that will help you formulate a hypothesis

Substances diffuse across membranes according to their own concentration gradient independent of other solutes.
Water moves via osmosis from a hypotonic to a hypertonic environment.
Solutes moves via diffusion from a hypertonic to a hypotonic environment.
There is no net movement of solute particles and water molecules in an isotonic environment.

← Draw Inferences

Formulate a hypothesis
(must be testable and falsifiable)

A de-shelled chicken egg placed in an isotonic sucrose solution will not gain or lose mass.

Make a predictive If, and, then statement

and (testing statement that briefly describes the experiment)

If the hypothesis is correct, and sets of de-shelled chicken eggs are placed in sucrose solutions of varying concentrations and their masses recorded at regular time intervals,

then the solution in which a set displayed no significant changes in mass is isotonic relative to an egg's interior

then (predictive statement with test type and probability, e.g. t-test: $p < 0.05$)

Design an Experiment

Select Relevant Variables

Manipulated variable (independent or cause)

Concentration of sucrose in solution.

Responding variable (dependent or effect)

Average change in egg mass.

**Important variables to be controlled in both set-ups.
(constants, controlled variables)**

Examples: light, temperature, vibration, etc.

- All eggs will be de-shelled using the same procedure and time intervals.
- All solutions are to be made with distilled water.
- All egg groups will be subjected to the same temperatures and soaking times.
- Massing of all eggs will be done at specific time intervals.

Select Materials

Safety

Safety goggles & aprons

List equipment / Draw apparatus

Per group:

*Eggs (x8)
 Sucrose
 Distilled water
 Balance scale (IP = 0.1g)
 100 mL Plastic massing beaker
 600 mL Beaker (x2)
 Vinegar (5%)
 Spatula
 Hot plate/stirrer
 Timer*

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Design an Experiment (cont.)

Design a method for collecting sufficient data

Independent (manipulated) variable:

What is being measured? Sucrose solution (m/v%)

Number of levels 8 Level Interval 6% (m/v%)

Measuring Instrument(s) 600 mL Beaker / Balance scale

Precision of Measurement 50 mL / 0.1 g

Tolerance interval (TI) ± 25 mL / 0.05 g

Number of Experimental Trials 8 (eggs)

Dependent (responding) Variable:

What is being measured? Mass & Time (10 min intervals)

Measuring Instrument Balance scale / Timer

Precision of Measurement 0.1 g / 1 min

Tolerance interval (TI) ± 0.05 g / 0.5 min

Check a method for analyzing & processing data

Means-based numerical
(1.2 cm; 3 sec; 42.3 mL)

- Average Difference Paired Test
- One-populations means t-test
- Two-populations means t-test
- Regression analysis
- Other _____

Proportions-based categorical
(yes, no; male, female)

- One-populations proportions t-test
- Two-populations proportions t-test
- Chi-square test
- Other _____

Qualitative Tools
(Drawings, descriptions)

- Scale bar (e.g., $100\mu\text{m}$)
- Magnification index (e.g., 100X)

Discuss methods for controlling or minimizing the influence of relevant unwanted variables

Example: To minimize cross contamination, beakers are to be thoroughly cleaned between trials.

- Eggs are to be completely de-shelled to ensure the entire membrane surface is available for diffusion of substances.
- Eggs will be placed in containers that allow them to float freely thus avoiding some eggs from being totally submerged while others are not.
- In case the vinegar caused dehydration or waterlog a midpoint sucrose soaking solution of 21% will be used as a baseline.

List any variables that are outside the control of the experimenter

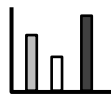
- The effect vinegar has on the integrity and permeability of the egg membrane is unknown.

What is the control (what you are comparing the results to)

- The control is the group of eggs that remain in the 21% baseline sucrose solution.

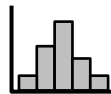
Circle a method for displaying processed data

Graph Types



Bar graph (categorical)

Example: Artemia density and filtered light (colors).



Histogram (continuous data)

Example: Artemia density and wavelength.



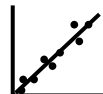
Box & Whisker plot (range & quartiles)

Example: Egg-laying variation among Artemia.



Means plot with standard or CI error bars

Example: Comparing Artemia sizes in two ponds.



Correlation scatterplot

Example: Artemia density as a function of temperature.



Line, Semilog, or Log-log graph

Example: Artemia tolerance to heavy-metal pollutants.



Pie Graph

Example: Percent of Artemia in a region.

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In the space below (for quantitative data only),

- design a data table for displaying relevant raw data.
- enter proxy data into the data table.
- run the proxy data through your chosen quantitative analysis tool.
- display the processed proxy data in a graph.

Teacher Notes:

10 bowls of 8 eggs.

Bowl	A	B	C	D	Control (baseline)	E	F	G	H	Extra
Number of Eggs	8	8	8	8	8	8	8	8	8	6-8
Sucrose Conc. %	0	6	12	18	21	24	30	36	42	21

Make 9 liters of 42% Sucrose solution as follows:

In a 4 Liter beaker, add 3 L of water and place on a hot/stir plate. Add 1260 g of sugar. Repeat two more times to make a total of 9 liters. Pour all 3 batches into a bucket and thoroughly mix. Pour the sucrose solution into 3 one-gallon jugs. These jugs will represent the stock solution. Students will dilute from the 42% sucrose solution to obtain what they need.

After de-shelling the eggs, each group is to make 1 liter of 21% baseline solution to soak their eggs in for one day (see table below). Each group will also prepare 1 liter of their assigned sucrose concentration according to the table below for use the next day:

Mix the following volumes...		...to make 1000 mL of % solution
of 42% solution and...	water...	
1000 mL	0 mL	42%
858 mL	142 mL	36%
714 mL	286 mL	30%
572 mL	428 mL	24%
500 mL	500 mL	21%
429 mL	571 mL	18%
286 mL	714 mL	12%
143 mL	857 mL	6%
0 mL	1000 mL	0%