

Lab Safety, Scientific Method, and Metric Conversions Assessment

Name: _____

Hour: _____ Date: _____

Benchmark: Determine and use appropriate safety procedures, tools, measurements, graphs and mathematical analysis to describe and investigate natural and designed systems in Earth and Physical science contexts

Lab Safety

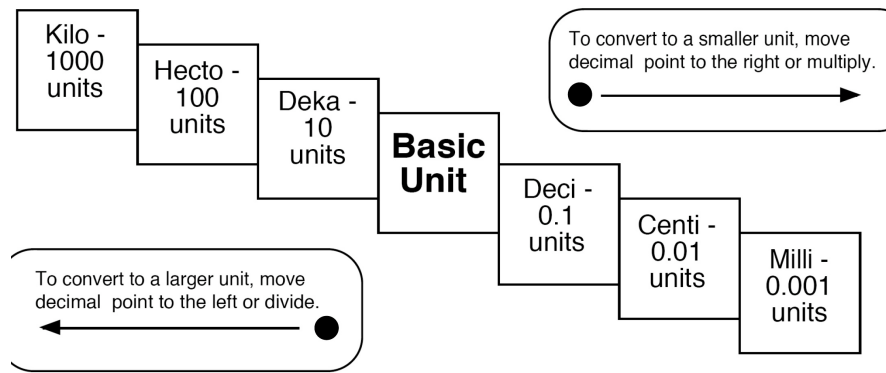
	True	False	
1.	_____	_____	A laboratory apron can help protect your clothing from spills.
2.	_____	_____	Touching heated glassware with your fingers is a good way to see if it is cool enough to handle.
3.	_____	_____	You should never taste any chemicals or substances.
4.	_____	_____	Long hair should be tied back when working near an open flame.
5.	_____	_____	It's okay to leave heat sources turned on for short periods when not in use.
6.	_____	_____	You should inform your teacher immediately if you spill or splash chemicals on your skin, cut or burn yourself, or get something in your eye.
7.	_____	_____	Never reach across an open flame.
8.	_____	_____	You should wear safety goggles only when dealing with chemicals.
9.	_____	_____	Cleaning up the laboratory is the responsibility of the science teacher.
10.	_____	_____	Everyone must know the location and proper use of the safety equipment.

Scientific Method

Matching: Choose the correct step of the scientific method for each scenario.

- | | |
|--------------------------------|---|
| 11. _____ Problem/Big Question | A. A line graph was constructed showing the number of mold colonies versus the day. |
| 12. _____ Research | B. Does mold grow faster on bread that is refrigerated or on bread that is on the kitchen counter? |
| 13. _____ Hypothesis | C. Student collects information about mold growth on the Internet. |
| 14. _____ Experimentation | D. A student leaves bread in the fridge for 3 weeks and a similar loaf of bread on the counter for 3 weeks. The bread was left untouched and was observed daily for 3 weeks. The numbers of colonies observed were recorded each day. |
| 15. _____ Analyze the Data | E. If bread is in the refrigerator for 3 weeks, then the bread will have fewer mold colonies, because mold does not reproduce as well in cooler temperatures. |
| 16. _____ Conclusion | F. The number of colonies of mold in the refrigerated bread was 23, whereas, the bread on the counter had 182 mold colonies. |

Metric Conversion Chart



(King Henry Doesn't Usually Drink Chocolate Milk)

17. What are the base units for each measurement in the Metric System?

- a. Volume?
- b. Mass?
- c. Temperature?
- d. Length?

18. Convert 678.3 liters (l) to milliliters (ml)

19. Convert 3.29 centimeters (cm) to hectometers (hm)

20. Explain how you would convert milligrams (mg) to grams (g)