

Why a Metal Spoon Warms Up

Name _____

Date _____

Read the text carefully and answer every question clearly.

When a metal spoon stirs hot soup, the soup is warmer than the spoon. Energy passes from the soup to the part of the spoon beneath the surface. This transfer of energy caused by a difference in temperature is called heat.

Metals conduct energy well, so the transfer continues along the spoon towards the handle. As its thermal energy increases, the handle becomes warmer. Stirring keeps bringing hot soup into contact with the spoon, although a metal spoon would also warm up if it were left standing in the bowl.

The handle usually warms more slowly because it is farther from the soup and loses some energy to the surrounding air. A wooden or plastic spoon does not warm as quickly because those materials do not conduct energy as well as metal.

Comprehension questions

1. Why does energy pass from the soup to the spoon?

2. Why does the handle of a metal spoon become warmer?

Reflection questions

1. What would probably happen to the handle if the metal spoon stayed in the hot soup for longer, and why?

Opinion questions

1. The passage says that wooden and plastic spoons warm more slowly than metal ones. Which type would you prefer for stirring hot soup, and why?
