

2 1	Name:		 			 	 	
	Period	,	 	_	_	 		_

SCIENTIFIC METHOD

## **ORDER OF EVENTS**

	Unscramble the letters to identify which step of the scientific method each statement represents. Then number the statements in chronological order, 1-7.
	We bought a block of unsliced cheese on the same day, and it isn't moldy at all.  ITVBARNOESO
	I think that sliced cheese gets moldy faster because people touch it more.  PSHEYTSHIO
`	After five days, both sets of cheese that I touched are moldy. Both sets of cheese that I left alone have no mold.
	SRUETL
	I keep four separate sets of cheese in the refrigerator: five slices that I touch once a day; five slices that I leave untouched; five cubes of unsliced cheese that I touch once a day; and five cubes that I leave untouched.
10 10. <sub>1</sub>	MRETEPXNIE
	Why is the sliced cheese in the fridge all moldy?  BEMOPLR
	I was right: Touching is the critical factor in making cheese mold.  LNCSUOICNO
	There must be something about sliced cheese that makes it more likely to mold.  ECRFENINE