## **Flaming Cheetos**

**Problem**: How can you determine the amount of heat energy released per gram when burning a cheeto?

## Background:

Heat is something that can be difficult to measure directly. In this lab, we will use a method called calorimetry to determine the heat evolved in the burning of a cheeto. Calorimetry is the quantitative measurement of the heat required or evolved during a process which is chemical in nature. A Calorimeter is an instrument for measuring the heat of a reaction during a well defined process.

## Procedure:

Gather the materials needed to assemble the set-up shown below. **Materials** 

Ring stand 150ml beaker Thermometer Ring

PaperClip Cheetos Clamp



Record the dry mass of the 150ml beaker using a digital balance. Pour approximately 100 mL of water into the 150ml beaker and determine the mass of the 150ml beaker and water. Record this data in the data table. Obtain a cheeto and record its mass. Mass(weigh) and place a small sheet of aluminum foil underneath the 150ml beaker to catch any residue that may fall during combustion. Spear a Cheeto with a straitened paperclip and place on the ring. Record the initial temperature of the water in the 150ml beaker and then light the cheeto with a match. Allow the cheeto to combust completely. Record the maximum temperature of the water bath. Mass(weigh) any remaining cheeto residue. Complete three trials.

## Data Table

	Trial 1	Trial 2	Trial 3
Mass of Calorimeter cup (g)			
Mass of beaker + water (g)			
Mass of water (g)			
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Name:			Date:	
Initial water temperature ( <sup>0</sup> C)				
Final water temperature ( <sup>0</sup> C)				
Change in temperature ( <sup>0</sup> C)				
Initial mass of Cheeto (g)				
Mass of Cheeto remaining (g)				
Mass of Cheeto that burned (g)				
Calculated Data				
Calories absorbed by water (C)				
Calories absorbed per gram of Cheeto (C/g)				
Average Calories per gram of Cheeto (C/g)				

Summing Up:

- 1. Look on the bag of Cheetos for the accepted value for the calorie content (This is located on the nutritional information.)
  - a. How does the accepted value on the package compare to your experimentally determined value?
  - b. Carefully explain why your experimentally determined value differs from the accepted value.
- Calculate the percent error using the following: Percent Error = [(experimental value – accepted value)/accepted value] x 100