Colligative Properties Lab (A.K.A. Ice Cream in a Baggie)

Procedure:

- 1. Wash your hands.
- 2. Put your initials on a sandwich bag. Add ¼ cup sugar, 1 cup half and half, and ¼ teaspoon vanilla to the bag.
- 3. Seal the bag with as little air in it as possible. Mix the ingredients by gently squeezing the bag.
- 4. Place the sandwich bag in a quart bag. Seal the quart bag with as little air in it as possible.
- 5. Measure and record the mass of approximately 4 cups of ice. Put the ice in a gallon bag.
- 6. Measure and record the mass of ½ cup of salt. Add the salt to the ice in your gallon bag.
- 7. Place the double-bagged ice cream mixture in the gallon bag, sealed end up. Seal the gallon bag.
- 8. Put on gloves or use a towel to protect your hands from the cold ice.
- 9. For 10 minutes, shake or rock the bag to mix the ice cream mixture as it freezes.
- 10. Open the gallon bag to measure and record the temperature of the water in the ice-salt mixture.
- 11. If necessary, add more ice and salt, and continue shaking/rocking the bag until the ice cream is frozen. (This may take another 10-15 minutes.)
- 12. Dump the ice/salt mixture in the bucket. Return the gallon bag and the quart bag to Mrs. Haney.
- 13. Rinse the salt off your hands.
- 14. Enjoy your ice cream!

Data:

Mass of Ice (g)	Mass of Salt (g)	Temperature of Salt-Ice Mixture (°C)

Questions:

- 1. Calculate the moles of solute (NaCl).
- 2. Calculate the kilograms of solvent (ice).
- 3. Based on #1 and #2, calculate the molality of your salt-ice mixture.

 $molality = \frac{moles \ of \ solute}{kg \ of \ solvent}$

- 4. Calculate the effective molality and the theoretical freezing point depression. (For water, $K_f=1.86 \text{ °C}/m$)
- 5. Experimental freezing point depression = _____