

CHAPTER 10	Launch Lab: Bake a Cake Answer Key	BLM 10.0.1A
ANSWER KEY		

Answers to Analysis Questions

1. The most likely criterion used to judge the efficiency of your oven is how long it took to bake the cake or cookie. Another possibility is how much energy was used to bake the cake or cookie. If the oven is fairly large, you may also include a term for the number of cakes or cookies that could be baked.
2. All designs would have a heat source. If you have applied the knowledge you learned in Chapter 9, you will include some method to help isolate the oven from the surroundings. This could include a box or a large juice can. You may want to line your box or can with aluminium foil or Styrofoam™ in an attempt to reduce heat transfer to the surroundings.
3. A light bulb is designed to produce light, not heat, so it is not a very efficient heat source to bake a cake. You could mention how much time it took to bake a cake or cookie in your oven compared to a conventional oven or microwave.