

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.

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