



Wellington Junior Science Tournament

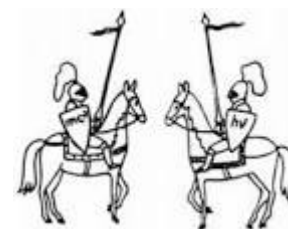
Where? Onslow College, Burma Road, Wellington.

When? Tuesday, 1st December, 8.30-5.00 (approx.)

Who can compete? The tournament is open to teams of 2-6 students in the greater Wellington region who are in years 9 or 10. Any one school may enter up to four teams.

How much does it cost?

*Entry fee includes certificates of participation, prizes and lunch.
the cost is \$5 per participant.*



Why?

This is real science: exciting, frustrating, competitive... This teaches Nature of Science and so much more. Preparing and taking part in a science tournament builds all the key competencies in the NoC.

How much work is this?

There are three open-ended problems (see next page). Students have to develop their own solutions and, at the tournament, present a solution in 10 minutes. The problems are published in October and from then on students can start work. They can (and should) get as much help as they possibly can from anyone and everyone, but in the tournament itself students have to defend their presentation in a science fight.

Students could do the work at home, but many will enjoy meeting up in their team to share ideas at lunch times/after school. Sometimes it suits a teacher to let them work on their tournament problems during Science lessons.

Which tournament is this?

The WJST is an introduction to science and physics tournaments –schools may also enter Year 10 and 11 student teams in the [NZ Young Scientists' Tournament](#) which takes place in April the International. Schools can also enter Year 11-13 students into the [New Zealand Young Physicists' Tournament](#) from which the New Zealand team is selected which takes part in the [International event](#).

Supported by:



New Zealand Institute of Physics
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NEW ZEALAND YOUNG PHYSICISTS'
TOURNAMENT

TE PATUKI O NGA HINENGARO AHUPUNGAO

FOSTERING SCIENTIFIC RESEARCH AND IMPROVED INTERNATIONAL COMMUNICATION IN PHYSICS

The Problems for 2020

1. Apples

Apple slices turn brown after being cut. Investigate the speed of this process and test methods to prevent browning of apple slices.

2. Meat Tray

Supermarket meat trays often have a pattern on the bottom that will hold liquid in the tray even when the tray is turned upside down. Explain this phenomenon and investigate the parameters that affect the amount of water that can be held by an upside down tray.

3. Slinky

Suspend a Slinky vertically by holding it at one end. Release it and let it fall freely. Investigate the characteristics of the Slinky's free-fall motion.

How to apply

Email Kerry.Parker@whs.school.nz with details

By Friday 27th November we will need you to send in:

1. *Name of school,*
2. *name of lead teacher,*
3. *team name*
4. *names of team members (with school year and any special needs/ dietary requirements),*
5. *email address for invoice.*

For organizational purposes it will be useful if you could let Kerry know, **asap**, how many teams you are planning to bring.

More information

Thanks to Jelle Keizer at Wellington High, we also have a [website!](#)

<https://sites.google.com/whs.school.nz/wjst/home>