

## HOME ASSIGNMENT

1) Explain the terms vaporization and boiling point.

A- When a liquid is heated, it changes into its vapour.

This process is called boiling/vaporization.

The temp. at which a liquid changes into vapour without further increase in temp. is called the boiling point.

2) How does melting point of ice and wax depend on pressure?

A- Since they expand upon melting, an increase in pressure tends to prevent it from melting, therefore raising melting point. ~~with~~

3) How does boiling point of water depend on pressure?

A- The boiling when the atmospheric pressure is equal

to the vapour pressure of the liquid, boiling will begin.

4) Explain the process of boiling by molecular model.

A- The kinetic energy of molecules determines the molecular motion. On heating, the kinetic energy of molecules of liquid increases. These molecules start moving more rapidly and away from each other, thus converting from liquid to gas.

5) Why is it difficult to cook at high altitudes? A

A- At higher altitude, atmospheric pressure is low. So due to lower atmospheric pressure, boiling point is low. Due to low boiling point, water cooking is delayed.