

1) Give reason, the smell of hot sizzling food spreads much faster than frozen one.

Ans) They possess kinetic energy. As the temperature rises, particles move faster. Thus particles that carry smell of hot sizzling food move faster than the particles carry the cold food.

2) Explain, although sugar is a solid still it doesn't have definite shape.

Ans) As, solids are rigid form of matter and have fixed shape and volume. Sugar crystals when poured in any container, still each granule of sugar retain their fixed shape and volume.

3) If some common salt get added in water, should its boiling point increase or decrease. If so, why?

Ans) When the salt is dissolved in water, the water molecules need more energy to produce enough pressure to escape the boundary of the liquid. The more the salt added more will be the rise in the boiling point.

4) Distinguish between following:

Vaporization and cooling.

Ans) Vaporization - change ~~the~~^{of the} state of matter from a solid or liquid to a gas.

Cooling - the decreasing of temperature of a substance.

Liquifaction and condensation.

Ans) Liquifaction - the process of making something, especially a gas, liquid.

Condensation - the process where water vapour becomes liquid.

Q) Why is it too difficult to cook food at hill top?

Ans) Declining air pressure at higher altitudes. Falling air pressure lowers the boiling point of water by just under 1 degree Fahrenheit for each 500 feet of increased elevation. Any food prepared with moist-heat methods, like boiling or simmering, will take longer to become fully cooked.