

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

Ans- The posses 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.

Q Explain all through sugar is a solid still it doesn't have definite shape.

Ans- every solid object has a shape which it will keep pretty much unlike a liquid or a gas. It doesn't take a single definite shape by itself. The closest to that is a crystal, that takes a shape as it grows which depends on its molecular structure. ~~It~~

Q If some common salt get added in water, should it's boiling point increase or decrease. If so why

Ans- Adding salt to water is going to do two things to water physical properties it will raise the boiling point and it will lower the specific heat that these two changes actually work against each other. Raising the boiling point will ~~take~~ make the water boil slower.

Distinguish between following:
Evaporation and Condensation
and Liquefaction and cooling

Ans- Evaporation :- The process by which a substance changes from liquid state to vapour state is called evaporation.

condensation: The process by which a substance in gaseous state changes into its liquid state is condensation or liquefaction.

Freezing: The process by which a substance in liquid state changes into a solid state is called freezing or cooling.

Liquefaction: The process by which a gas is changed into its liquid state by applying pressure and lowering the temperature is called liquefaction.

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

Due to low atmospheric pressure on the hills the water boils at a temperature higher than 100° and therefore water takes longer to boil.

~~On~~ In the hills the humidity is high and therefore a lot of heat is absorbed by the atmosphere leaving very little heat for cooking.