

Chapter-1 (Matter)

B. Short/Long Answer Questions:

1. Anything that has mass and occupies space is called matter. Matter is composed of molecules.

2. Three properties of matter are
* Molecules of Inter-molecular force of attraction
* They are very small in size
* They have spaces between them

3. The space between the molecules of matter is called inter-molecular space. This is less in solids, more in liquids, most in gases.

4. The molecules exert a force of attraction each other. This is force of attraction. It is less in gases, more in liquids, most in solids.

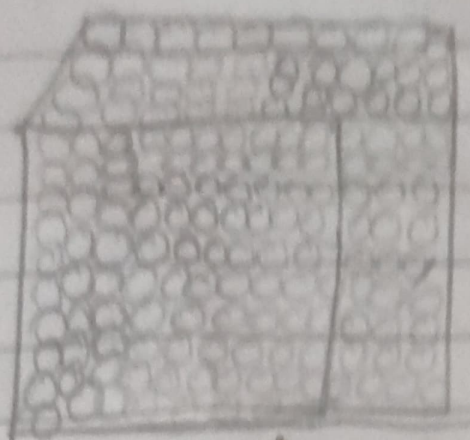
5a) Correct

b) Correct

Incorrect

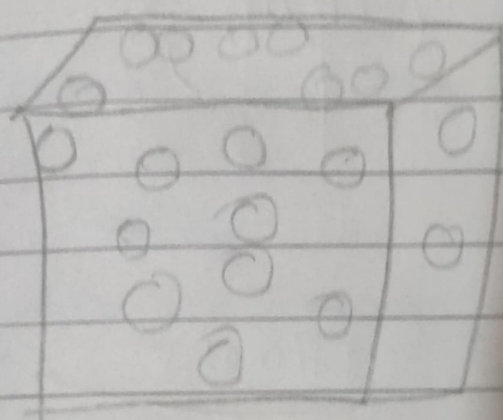
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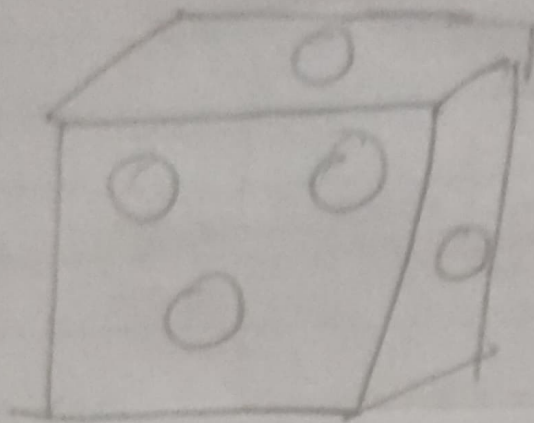


Arrangement of molecules in a solid.

- * Inter molecular space is very less.
- * They vibrate in an two-fer movement.
- * Molecules are tightly packed.

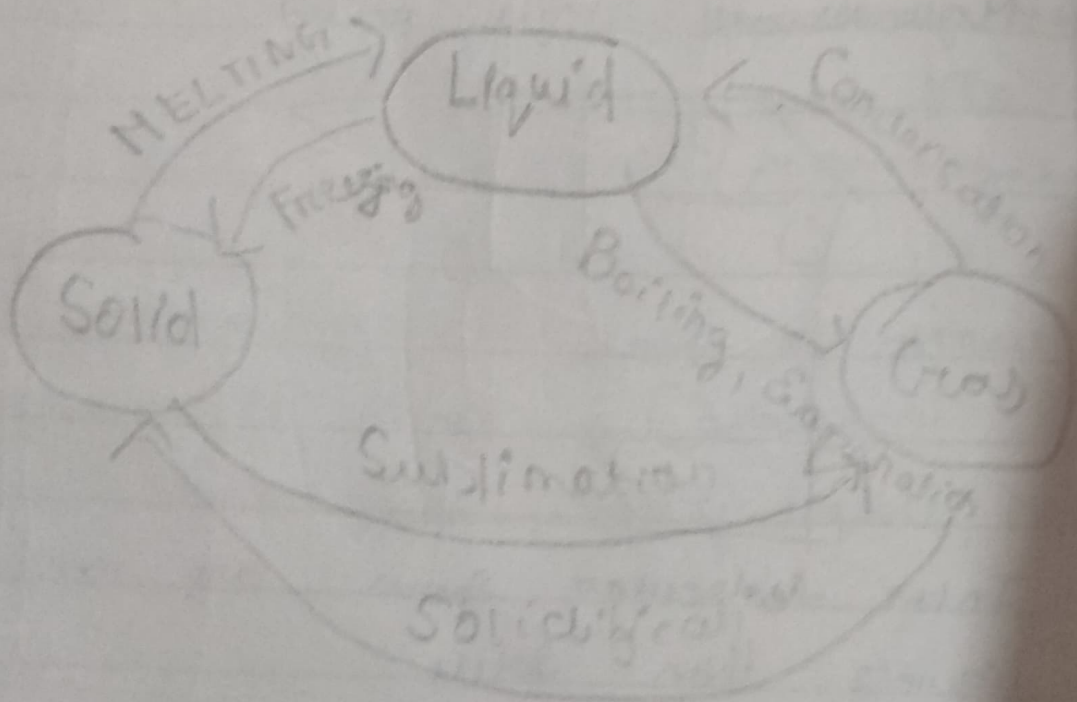


- * Inter molecular spaces are more than in liquids than solids.
- * They are not closely packed.



They have large empty molecular spaces
They have less force of attraction

The change in a the state and the characteristics of an object is called 'change in state'



8.

Melting Point

Melting point is the fixed temperature in which a solid changes its state into liquid.

Ex - melting of ice
melting point 0°C

Boiling Point

Boiling point is the fixed temperature in which a liquid changes its state to gas.

Ex - Boiling of water
Boiling point 100°C

9.

The process in which gas changes into liquid on cooling is called condensation.

Ex - Water vapour into water.

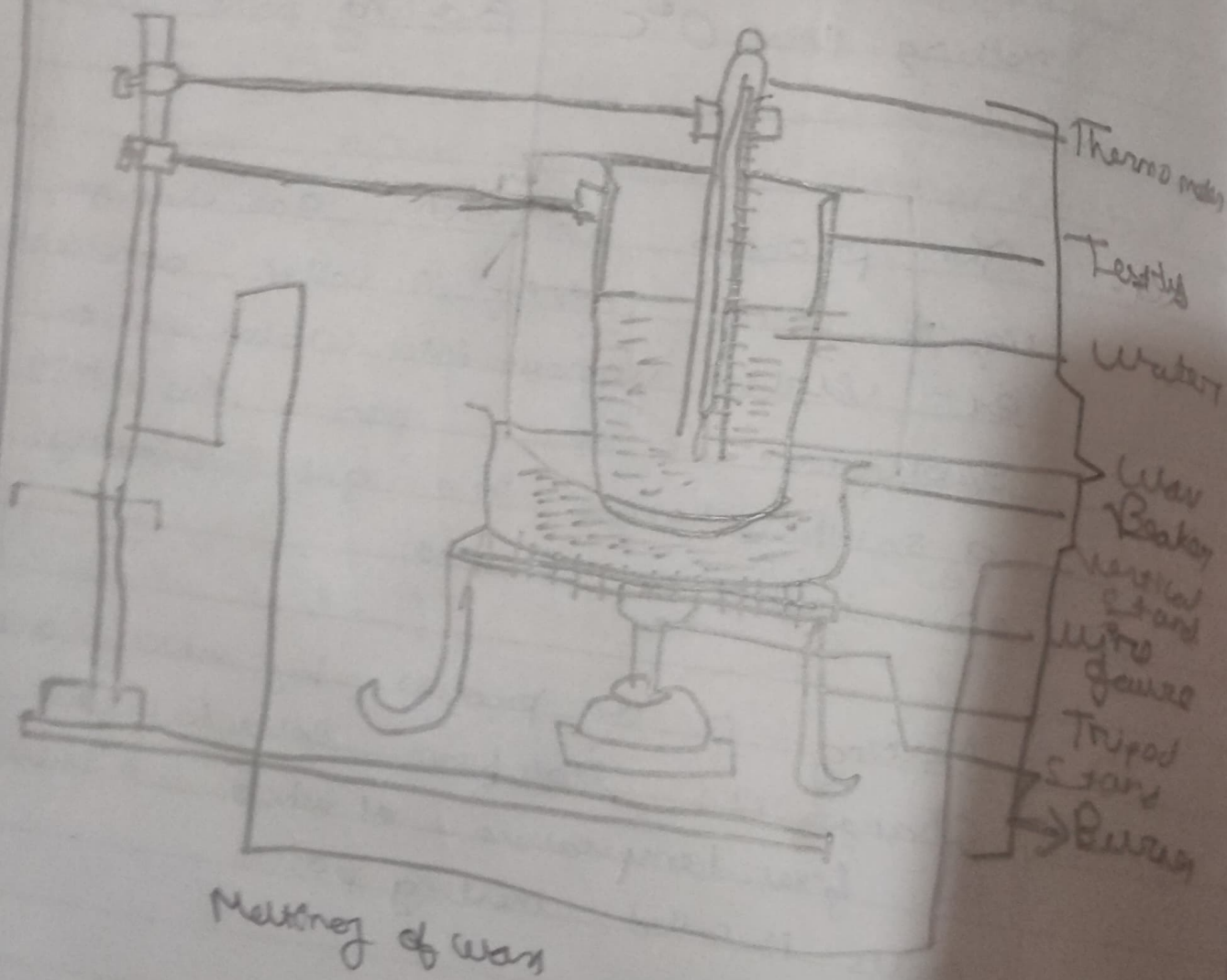
Sublimation is the process by which a solid changes into gas directly on heating. Ex - Camphor.

10.

Melting is the process by which a substance changes its state from solid to liquid on heating. The fixed temperature at which a substance melts is called melting point.

11- Aim of the activity: To prove substance absorbs heat while melting without the change in temperature

Materials required: Test tube, Wax, Vertical stand, beaker, wire gauze, tripod stand, burner, thermometer water



Time (in minute)	Temperature of water (in °C)
0	25
1	30
2	35
3	40
4	45
5	50
6	55
7	55
8	55
9	55
10	60
11	65
12	70

Conclusion: From the above

Take a test tube. Put some water in the test tube. Clamp the test tube in a stand and place the test tube in a beaker of water placed on a wire gauze on a tripod stand. Clamp a thermometer

In the same vertical stand and insert the thermometer in the test tube so the bulb will just touch the water. Heat the beaker with the burner and record the temperature.

Conclusion melting depends on absorption of heat and thus during melting temperature will not change.

12

The change from liquid state to gaseous state on heating by absorption of heat is called vaporization. A fixed temperature in which liquid is vaporized is called the boiling point.

13a)

b)

Boiling
Evaporating

14

15

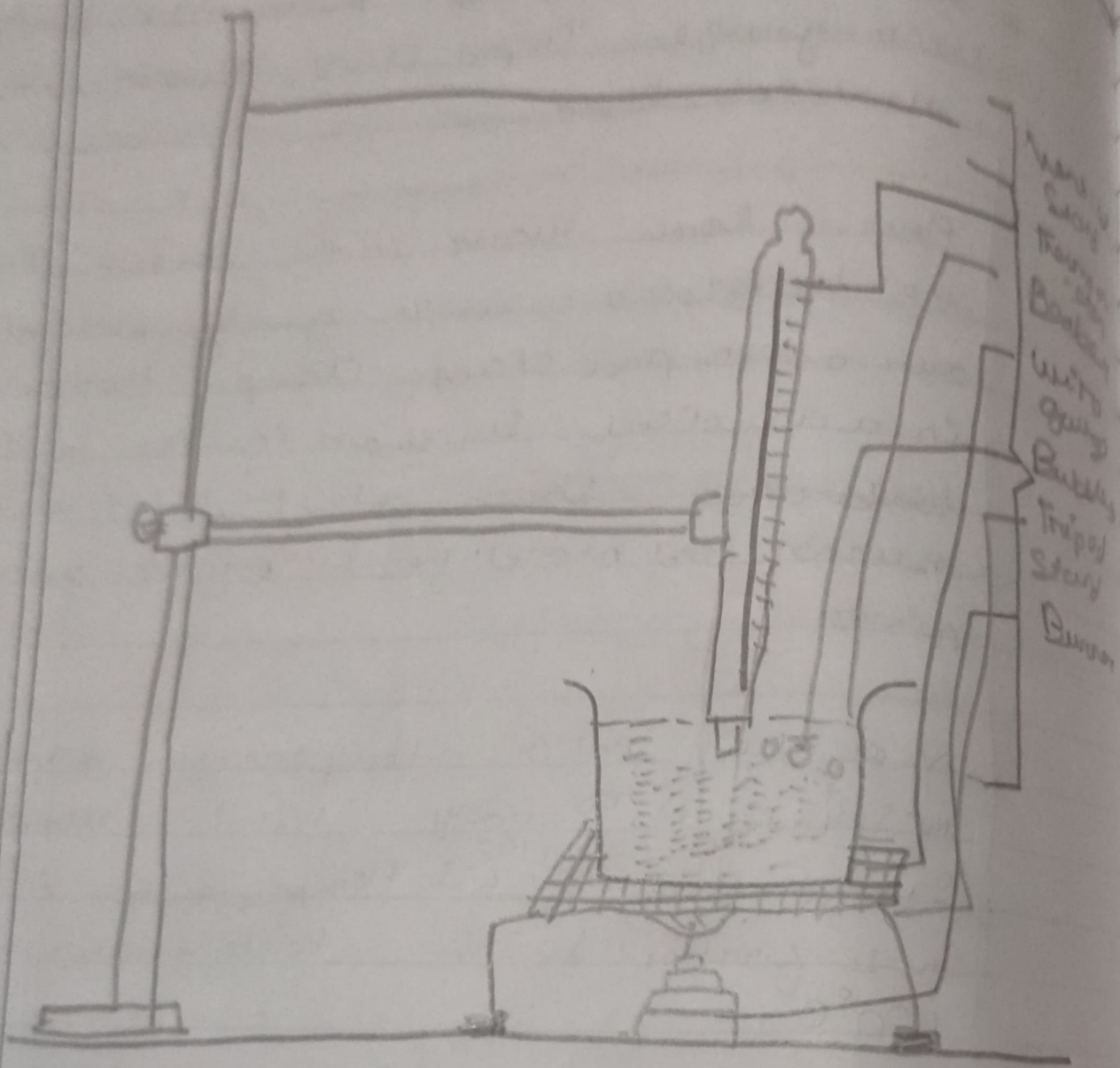
Melting point of ice = 0°C

Aim of the experiment: Water absorbs heat during vaporization.

Materials required: Thermometer, Beaker, Wire gauze, Tripod stand, Burner, Water, vertical stand.

Pour some water in the beaker. Place the beaker on a wire gauze placed over a tripod stand. Clamp a thermometer in a vertical stand and insert it into beaker. Heat the beaker over a burner and record the temperature every minute.

You will notice temperature of water rises ^{continuously} till the water starts boiling. ^{at 100°C} its temperature does not rise further. So the boiling point is 100°C.



Vaporization of water

16. m 0°C
b1 100°C

17. The process by which ~~to~~ the surface of liquid turns into gas at any temperature is called evaporation.

18. Factors affecting evaporation are:-

- * Temperature of the liquid
- * Nature of the liquid
- * Presence of humidity

19. In warm dry day ~~these~~ clothes dry faster because there is no humidity in the air, so less is the humidity higher is the evaporation, while in a cold humid day humidity is high so clothes will dry in a long period of time.

20. Water in a dish evaporates faster than in a bottle because the surface area of the plate is higher compared to the bottle so the rate of evaporation will be high.

21. Volatile liquids like alcohol and spirit evaporate easily hence they are stored in tightly closed bottles to avoid their evaporation.

22. 'Boiling point' of water = 100°C

23. The reason when a liquid evaporates it requires heat that heat is obtained from the surroundings that's why it produces a cooling effect.

24. Ex- If we take some alcohol (or spirit) in our hands it will evaporate and makes us feel cool.

25. Applications of Evaporation are:
To put strips of wet cloth on the forehead of a patient.

Evaporation helps wet clothes to dry.

When we pour tea in the saucer, to cool it faster, and evaporation becomes faster.

due to the increased surface area

26. The earthen pot has small pores through which the water evaporates and the required heat is taken from the surroundings and thus, water becomes cool.

27. Doctor advice to keep strips of wet cloth on the forehead of a patient having high fever. The reason is when the water from the strip evaporates it takes the heat in the surroundings thus, the temperature of the body will decrease.

28. The change of state from solid to gas (directly) on heating is known as sublimation. Ex - burning of camphor.

29. The size of naphthalene balls decrease when left open because they perform sublimation and change their state to gas.

Take some ammonium chloride powder.
Keep the powder in a covered dish. Now cover
the charred dish with an inverted funnel.
Heat it then with a burner you
will notice ammonium chloride vapours
coming out of it.