1.) Vapourisation

When a liquid is heated, its changes into its vapour at a fixed temperature. This process is called vapourization or boiling

Boiling point

The temperature at which a liquid changes into vapour without further increase in temperature

2.) a) Boiling

b) evaporation

3.) The three factors that affect rate of evaporation are =>

* The temperature of liquid
* The area exposed to the surface
* The presence of moisture or humidity

4.) Evaporation is faster on a warm day than on other cool humid day that's why wet clothers dry faster on dry warm day than a cool humid day

5.) The volatile liquids like alcohol and spirit evaporates easily so that's why they are stored in tighly pack bottles.

Date
Page

6.) During evaporation it takes heat from the surrounding so, that's why the surrounding temperature falls down.

7.) The water kept in a pot seeps into the small pores in the pot and evapora-tes from the surface of the pot The heat required for evaporation is taken from water inside.