

### 1.) Vapourisation

When a liquid is heated, it 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 =>

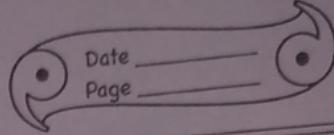
\* The temperature of liquid

\* 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 clothes 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 tightly pack bottles.



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- 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 evaporates from the surface of the pot. The heat required for evaporation is taken from water inside.