INTERNATIONAL INDIAN SCHOOL, RIYADH. SAI WORKSHEET-2015-16

SUBJECT: Chemistry STD:IX

Lesson 1- Matter in Our Surroundings:

- 1. What is matter? State two characteristics of each Solid, Liquid and Gas.
- 2. Define the following terms: Rigidity, Compressibility, Density, Diffusion, Sublimation, Fluidity, Condensation
- 3. Convert into Kelvin: 25 C, -40 C, 373 C, 30 C
- 4. Convert into Celsius: 300K, 273K, 573K, 300K
- 5. Give reasons:
 - i.) Why does ice float on water
 - ii.) Why does gas fill completely the vessel in which it is kept.
 - iii.) A wooden table should be called solid.
 - iv.) We can easily move our hand in air but to do the same through a solid block of wood, we need a karate expert.
 - v.) The smell of hot sizzling food reaches you several metres away, but to get the smell from cold food you have to go closer.
 - vi.) Naphthalene balls disappear with time without leaving any solid.
 - vii.) A desert cooler cools better on a hot dry day.
 - viii) We are able to sip hot tea or milk faster from a saucer rather than a cup.
- 6. For any substance why does the temperature remain constant during the change of state?
- You are provided with a mixture of naphthalene and ammonium chloride by your teacher. Suggest an activity to separate them with well labeled diagram.
- 8. It is a hot summer day. Priyanshi and Ali are wearing cotton and nylon clothes respectively. Who do you think would be more comfortable and why?

- 9. What is evaporation? What are the four factors which increase the rate of it.
- 10. Give the difference between boiling and evaporation.
- 11. How will you show by experiment that air contains water vapour.
- 12. Draw a cyclic figure to show interconversion of states and explain fusion, vapourisation, condensation, solidification, and sublimation.
- 13. Nikita's fond of dark chocolates. It has been found that dark chocolates with a cocoa content of 70% or higher contain resveratrol, which lowers blood sugar. Truffles, soufflés and even hot chocolates can be good source of resveratrol and cocoa phenols. (flavoroids). Reema takes lot of sweets every day.
 - i. Why does Nikita prefer dark chocolates?
 - ii. What is the formulae of cane sugar? Should we eat excess of sweets like Reema?
 - iii. What will happen if your blood sugar is high?
 - iv. What precautions should be taken after eating chocolates?
 - v. Is cocoa good for health?
 - vi. What value is not possessed by Reema?