## **Phases Of Matter Worksheet**

- 1) What is the normal boiling point of a liquid?
- 2) Why can different substances be in different phases at room temperature?
- 3) Why can gases fill the containers they occupy?
- 4) When ice is heated its temperature does not rise until all of it is melted. Explain what is happening to the heat being absorbed.
- 5) When water boils, the temperature remains constant. What is happening to the heat?
- 6) Under what conditions will a gas liquefy?
- 7) What is the difference between evaporation and boiling?
- 8) When a substance exists as a liquid or solid under ordinary conditions, its gas phase is called a \_\_\_\_\_.
- 9) Why is evaporation of water from your skin a cooling process?
- **10)** Condensation raises the temperature of the vapor (True or False).
- 11) How does a pressure cooker work?
- 12) In order for a gas to condense to a liquid, the attraction between its molecules \_\_\_\_\_.
- **13)** What is the critical temperature?

- 14) The critical temperature of CO<sub>2</sub> is 31.1° C. Is it possible to liquefy CO<sub>2</sub> at a temperature of 40° C? Explain.
- 15) What is the critical pressure?
- 16) Why can steam burns be more dangerous than hot water burns?
- 17) What does it mean to say that a container is saturated with vapor?
- 18) Explain why substances can change shape when heated.
- **19)** What is true about the melting point and the freezing point of a substance?
- 20) How can a substance have no melting or boiling point?

## **Solutions**

- 1) The normal boiling point occurs at standard pressure.
- 2) Different substances have varying intermolecular forces due to electron distributions. The weakest attractive forces are found in gases and the strongest is found in solids.
- **3**) The attractive forces between gas molecules are too weak to keep the gas molecules within a definite space.
- 4) During a change of state (phase) there is only a change in the potential energy of the molecules, not the kinetic energy. The energy is used by the molecules to rearrange themselves into positions they have in the liquid state.
- 5) The energy causes the molecules to break up their more rigid arrangement in the liquid state to become more freely moving particles in the gaseous phase.
- 6) A decrease in temperature and an increase in pressure.
- 7) Evaporation is the changing of a liquid state to a gaseous state that takes place at the surface of a liquid at all temperatures. Boiling is the changing of a liquid state to a gaseous state which takes place throughout the liquid at its normal boiling point.
- 8) vapor.
- 9) During evaporation, the molecules with the greatest kinetic energy escape which lowers the temperature of the remaining liquid.
- **10)** True, because during condensation the molecules with the least kinetic energy liquefy which raises the temperature of the remaining vapor.
- 11) A pressure cooker operates on the principle of increasing the pressure on the surface of a liquid. The boiling point of the liquid is raised which increases the thermal energy of the liquid and the food cooks faster at higher temperatures.
- 12) must be strong enough to hold them together in the liquid phase.
- 13) Above the critical temperature, no amount of pressure will cause a gas to liquefy.
- 14) No, because the temperature must be at or below its critical temperature.

- 15) Critical pressure is the pressure required to liquefy a gas at is critical temperature.
- 16) One gram of steam at 100° C has 539 more calories (the heat of vaporization) than one gram of water at 100° C.
- 17) The space above the liquid holds as much vapor as it can hold under the given conditions.
- 18) Molecules acquire a greater kinetic energy when heated. They can vibrate enough to break out of their fixed pattern and enter the liquid phase.
- **19)** The melting point and the freezing point are at the same temperature.
- 20) A few substances change into other substances when heated or decompose. For example when sugar is heated it can break down into carbon dioxide and water.