

Fun with Liquids

Have you ever heard the phrase "oil and water don't mix"?



The term **“miscibility”** describes how well two substances mix. “Immiscible” liquids do not mix. When combined together, they form **layers.**

WHY?



Element, Compound, or Mixture?



Pure Water



Copper



Diamond



Jelly Beans

Element, Compound, or Mixture?



Rocks



Neon Gas



Table Sugar



Tea



breaking a
screen



baker



rolling bread



crushing a
soda can



frying an egg



melting ice



using batteries



exploding
fireworks



burning fire



crashing cars



rusting chains



chopping wood

IT'S A MATTER OF

CHANGE

CHANGING

Physical

CHANGE
CHANGE

Chemical

A *physical change* does **NOT** alter the composition or identity of a substance.



sugar dissolving
in water

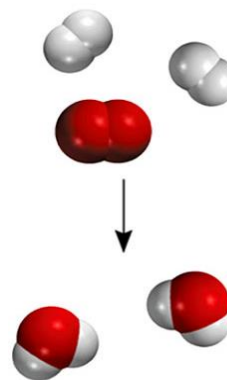


ice melting



VS

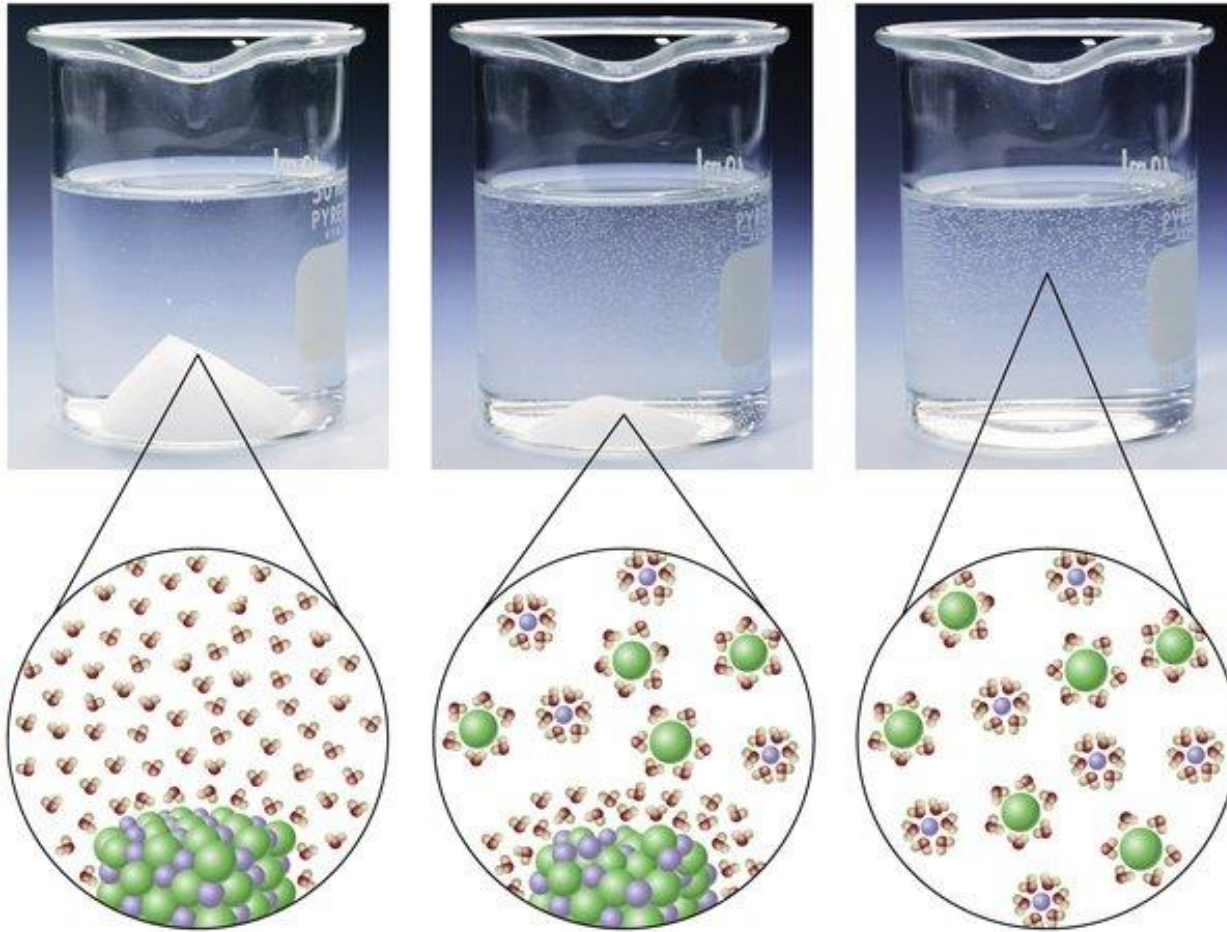
A *chemical change* does **alter** the composition or identity of the substance(s) involved.



hydrogen burns in
air to form water

Physical Change Examples

Salt Dissolving in Water

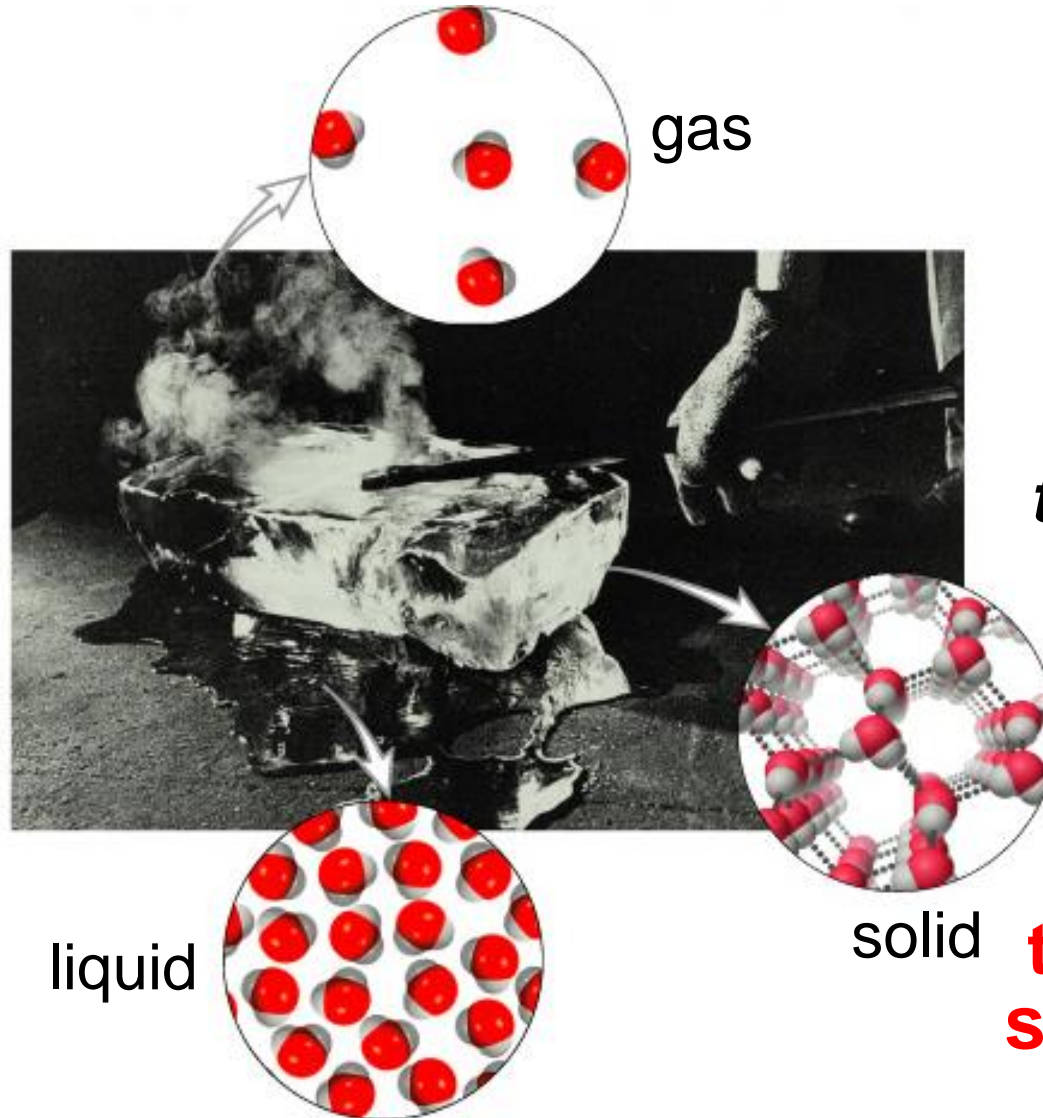


a homogeneous MIXTURE is created

Physical Change Examples

Effect of a Hot Poker on a Block of Ice

A change from **one state of matter to another...**

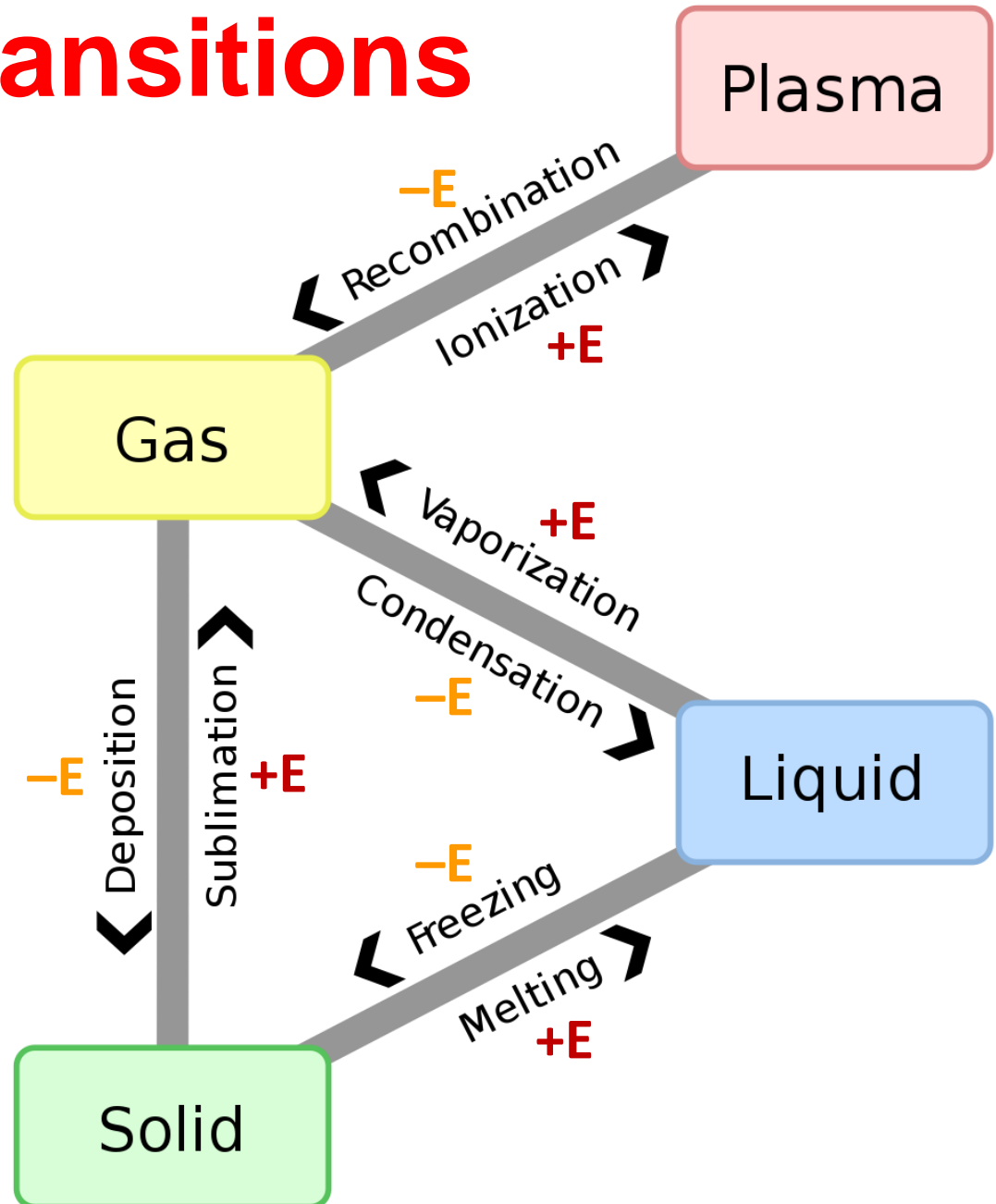


...is called a ***phase transition.***

But it's all the SAME substance!

Phase Transitions

- A phase transition is the transformation from one phase or state of matter to another one by heat transfer.
- Heat can be absorbed (+E) or released (-E) by a substance as it changes structure.
- A phase transition can be recognized by an abrupt change in physical properties.



Phase Transition Examples

Dry Ice Sublimation



Freezing Lava



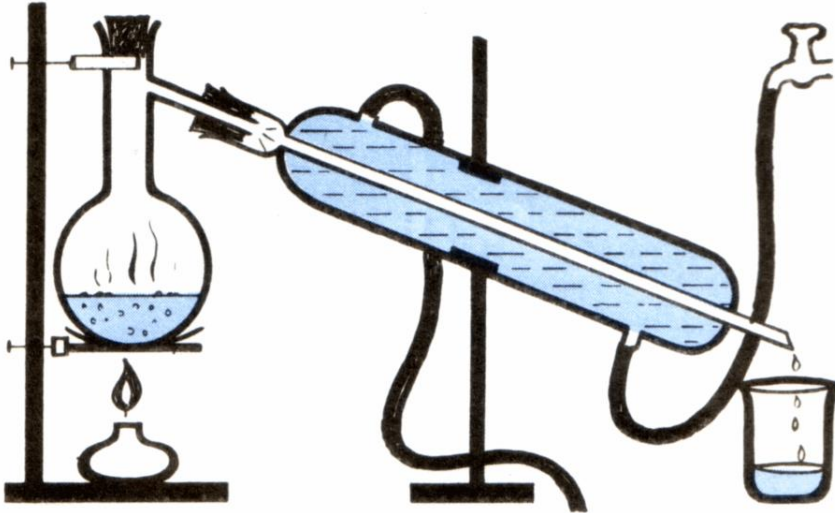
Frost Deposition



Dew Condensation



Physical change can be used to **separate a mixture** into its components by exploiting their **different physical properties**.



To separate **sweet water** (water with sugar dissolved in it):
boil the water,
collect the vapor
and sugar crystals

To separate **iron particles from sand mixture**: use a magnet.



What kind of mixtures are these?

Chemical Change

A chemical change occurs when matter changes chemically **into an entirely different substance with different properties.**

- Chemical change **is also called a chemical reaction.**
- When vinegar (liquid) and baking soda (solid) combine, they form **carbon dioxide (gas).**
- **Silver *tarnishes*.** The **solid silver** reacts with **sulfur in the air** to make **solid silver sulfide**, the black material we call *tarnish*.



Chemical change is often **difficult or impossible to reverse.**

Chemical Reaction Evidence

A chemical reaction can be recognized by a **change in properties** and, often, by an **appearance of a different state of matter**.

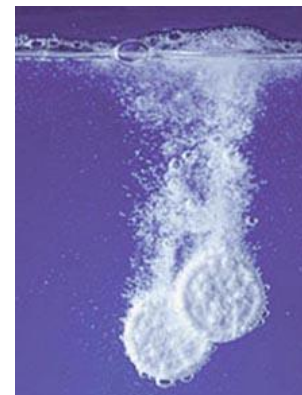
Color Change



Solid Formation



Gas Formation



Odor



Temperature Change

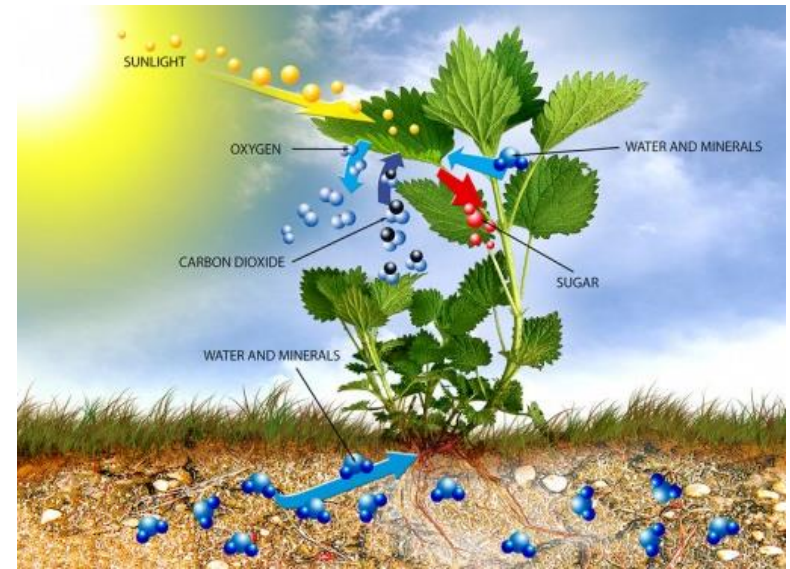


Chemical means (change) can be used to **separate a compound** into its pure components.

Chemical Reaction Examples



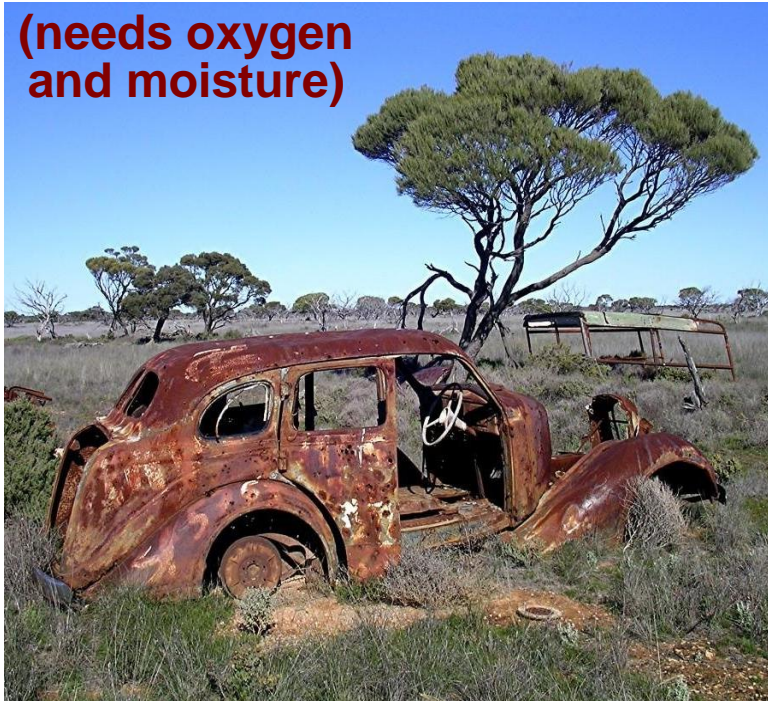
Combustion: every time you strike a match, burn a candle, build a fire, or light a grill, you see the combustion reaction; it combines energetic molecules of fuel with oxygen to produce carbon dioxide and water.



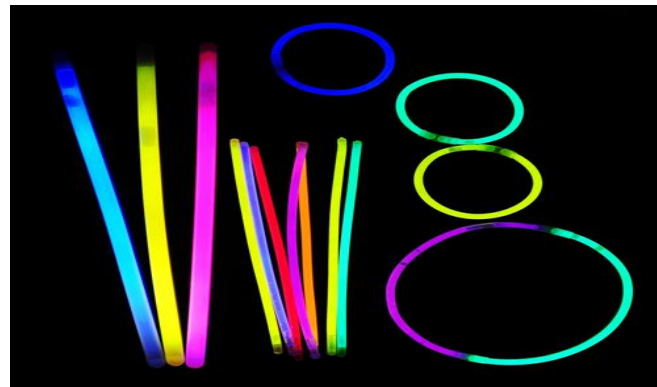
Photosynthesis: plants apply a chemical reaction called photosynthesis to convert carbon dioxide and water into food (glucose sugar) and oxygen.

Chemical Reaction Examples

(needs oxygen
and moisture)



Rust: when exposed to elements, iron develops a red, flaky coating called rust, which is an example of an **oxidation reaction**.



Glow stick is a plastic tube with a glass vial inside. When you bend it, the glass vial breaks allowing the chemicals that were inside the glass to mix with the chemicals in the plastic tube. Once these substances combine, a **light-releasing reaction** starts taking place.

Chemical Reaction Examples

Cleaning with soap:

soap emulsifies grime, which means **oily stains bind to the soap** so they can be lifted away with water.



Boiling the egg: when you use **high heat** to boil an egg, it causes a chemical reaction between the yolk and the white that leaves a green film around the yolk. That film is iron sulfide, caused by **iron in the yolk reacting with hydrogen sulfide in the white** (it won't hurt you to eat it, and the egg will taste the same).