

POST LAB QUESTIONS:

You are answering the questions INDIVIDUALLY! You may work with your group to brainstorm ideas but the answers must be written by you alone – be very careful about plagiarism. Simply changing a word here or there counts as plagiarizing. Please review your Academic Honesty policy. You must write your answers as complete sentences. Make sure you numbered each question. Write your answers below this handout in your notebook.

NOT EVERY QUESTION WILL BE GRADED. I will choose at least one question to read and grade thoroughly.

1. Describe the difference between a physical change and a chemical change.
2. What clues, or observations, did you use to decide something was a chemical change?
3. What does fizzing indicate the formation of?
4. What does a color change indicate the formation of?
5. How were all of the **unmixed** substances (baking powder, baking soda, cornstarch, and sugar) similar to each other in terms of the physical properties that you *observed*?
6. What was the only **physical property** that you *tested*? What is the definition of this physical property?
7. What was the only **chemical property** you tested? What is the definition of this chemical property?
8. When you cook food, is this an example of a chemical or physical change? Explain your reasoning.
9. Is it correct to say that chemical changes are not reversible, but physical changes are? Give examples to explain your reasoning.
10. Explain why it was important to clean the metal spatula after you stirred each powder/liquid.

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