DATA ANALYSIS:

## Write P or C for physical or chemical change in the Change column. Write the property or clue you observed the Property column (reactivity or solubility).

## Data Table #2: Properties and Changes

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Mixed with Water** | **Mixed with Vinegar** | **Mixed with Iodine** |
| *Change* | *Property* | *Change* | *Property* | *Change* | *Property* |
| **Baking Powder** |  |  |  |  |  |  |
| **Baking Soda** |  |  |  |  |  |  |
| **Corn-starch** |  |  |  |  |  |  |
| **Sugar** |  |  |  |  |  |  |

POST LAB QUESTIONS: - You are answering the questions AS A LAB GROUP AND WILL BE
PROVIDING FEEDBACK ABOUT YOUR GROUP MEMBERS’ CONTRIBUTIONS.
Include one copy of the answers, put EVERY GROUP MEMBER’S NAME ON THE PAPER. NOT EVERY QUESTION WILL BE GRADED. I will choose at least one question to read and grade thoroughly. You must answer it in full sentences. Make sure to number the Questions so they match the numbering below.

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.