

Chapter 01

Matter In Our Surroundings

Effect of pressure and Evaporation:

- When we apply more pressure on gases, particles of gases are brought closure to each other and can be converted into liquid. Similarly, when we apply more pressure on liquids, liquids may be converted into gases.
- Increase in pressure and decrease in temperature simultaneously can convert gas into liquid and liquid into solid.

Evaporation:

Boiling occurs at an only a certain temperature. The process of conversion of a liquid into a gas at any temperature below its boiling point is known as evaporation.

- The factors effecting evaporation are surface area, temperature, humidity, and wind speed.
- Evaporation is a surface phenomenon. How large the surface area is that faster, the evaporation is,

Ex. Hot milk taken in a glass can't be cooled fastly but when taken in a saucer can be cooled fastly.

- Increase in temperature increases the rate of evaporation. Because particles can escape from their surface fastly when their kinetic energy is high.