***BASIC SCIENCE JSS 2***

***TOPIC : BOILING AND EVAPORATION***

***A) BOILING***: is the evaporation of any liquid into gaseous form (vapour) by heating it to a specific temperature. At room temperature (25 degree centigrade) and pressure, the molecules of a liquid move but move faster, if they acquire kinetic energy. For instance, when heat is supplied to water in a closed container, the molecules near the source of heat gain more heat and move to the top, and escape as vapour. If the vapour pressure is equal to the atmospheric pressure, bubbles of vapour rise freely to the surface and the liquid boils.

***B) EVAPORATION***: This is the changing of liquid into vapour without direct heating. If some water is left open in a container, the molecules at the water surface draws heat from the environment and gain more kinetic energy, which enables the molecules to break through the surface tension of water, change to vapour and escape into the atmosphere.

***Assignment*** : Explain briefly 5 factors affecting rate of evaporation of a liquid.

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