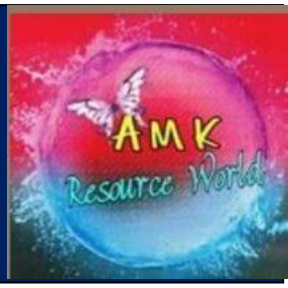
Daily Digi Page

AMK Resource World



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SSLC – SCIENCE

NOTE: Read the chapter Make Note Key Points, Score Easy Marks,

Chemical Equation: A chemical equation represents a chemical reaction. It consists of reactants on the left side and products on the right side, separated by an arrow.

Balanced Chemical Equation: A balanced chemical equation has an equal number of atoms of each element on both sides. The Law of Conservation of Mass states that mass is conserved during a chemical reaction.

Types of Chemical Reactions:

- Combination Reaction: Two or more substances combine to form a single product.
- Decomposition Reaction: A single substance breaks down into two or more simpler substances.
- Displacement Reaction: One element displaces another element from its compound.
- Double Displacement Reaction: Positive and negative ions of two compounds exchange places.
- Redox Reaction (Oxidation-Reduction): Involves the transfer of electrons between reactants.

Effects of Chemical Reactions:

- Evolution of Gas: Gas may be evolved in the form of bubbles.
- Formation of Precipitate: An insoluble solid form in a solution.
- Change in Colour: A change in colour indicates a chemical change.
- Change in Temperature: Energy is absorbed or released, leading to a temperature change.
- Evolution of Light: Light may be emitted in certain reactions.

Exothermic and Endothermic Reactions: Exothermic reactions release energy in the form of heat, while endothermic reactions absorb heat energy.

Catalysts: Catalysts are substances that speed up chemical reactions without being consumed in the process.

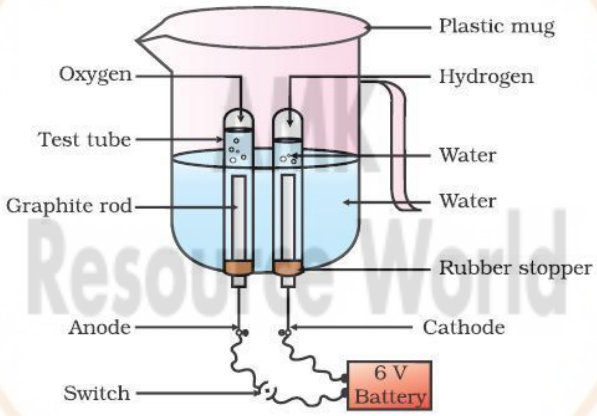
Combustion: Combustion is a chemical reaction in which a substance reacts rapidly with oxygen, usually accompanied by the release of energy in the form of heat and light.

Corrosion: Corrosion is the gradual destruction of metals due to the action of air, moisture, or chemicals.

Rusting: Rusting is a specific type of corrosion that occurs when iron reacts with oxygen and water.

Rancidity: Rancidity is the process of spoilage of food items containing fats and oils due to the oxidation of these substances.

PRACTICE THIS



STUDY MATERIALS

All Chapter Notes	CLICK HERE
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Scoring Package	CLICK HERE
Model Papers	CLICK HERE
Previous Papers with Key Answers	CLICK HERE
Multiple Choice (MCQ) Handbook	CLICK HERE