

## BLM Answers

### BLM 14-1 Did a Chemical Change Take Place?

1. a) Yes. The bread changed colour and the change could not be reversed.  
b) Yes. Bubbles were produced and the change could not be reversed.  
c) Yes. Heat and light were produced; the marshmallow changed colour; and the change could not be reversed.  
d) Yes. A solid was formed and the change could not be reversed.  
e) Yes. Heat was absorbed; there was a colour change; and the change could not be reversed.
2. Answers may vary.  
a) change in colour  
b) bubbles appear or a gas is formed  
c) heat or light is produced or absorbed  
d) a solid is formed  
e) the change cannot be reversed

### BLM 14-2 Chapter 14 Practice Test

1. b) chemical change
2. a) yeast
3. a) T  
b) F. Light can be produced in a chemical reaction.  
c) F. The colour of a substance can change in a chemical change.
4. a) Pancakes *change colour* from white to brown when they are cooked.  
b) Baking soda *fizzes* when vinegar is added to it.  
c) A burning candle *produces light* as it burns.  
d) Milk *separates into curds (lumps)* and whey (liquid) when lemon juice is added.  
e) Yeast in a bread mix *releases carbon dioxide bubbles* when it is mixed.

5. No. Corn starch is a filler and does not react to produce carbon dioxide.
6. a) baking soda and cream of tartar  
b) carbon dioxide  
c) The cake would not be as light.
7. 2.5 mL baking powder
8. The cookies would not taste sweet.
9. Changing the amounts of ingredients will change the taste or appearance of the food.

### BLM 14-3 Chapter 14 Test

1. b) base
2. a) acid
3. a) F. Cream of tartar and baking soda react to produce carbon dioxide bubbles.  
b) T  
c) F. Yeast needs water, air, and sugar to grow.
4. a) White sugar *turns brown* when it is burned on a stove.  
b) An Alka-seltzer™ tablet *fizzes* when it is dropped into a glass of water.  
c) A burning candle *releases heat* as it burns.  
d) Baking soda *changes the colour* of purple cabbage juice from purple to yellow.  
e) Baking powder in pancake mix *releases carbon dioxide bubbles* when it is heated.
5. No. Changing the oil in your car is making a physical change.
6. a) yeast  
b) carbon dioxide gas  
c) The bread would not rise.
7. 2.5 mL baking soda
8. The cookies would be too salty.
9. Changing the amounts of ingredients will change the taste of the food.