

BLM Answers

BLM 14-1 Did a Chemical Change Take Place?

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

BLM 14-2 Chapter 14 Practice Test

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

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

BLM 14-3 Chapter 14 Test

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