

CLASS X – SCIENCE – CHAPTER 02

ACID BASE AND SALT

Name: _____ Date: _____

CHOOSE THE CORRECT OPTION FROM QUES 1 TO 14

Q01. An acid can react with

- (a) AgCl (b) Na₂CO₃ (c) PbSO₄ (d) Na₂SO₄

Q02. Which of the following gives CO₂ on heating?

- (a) Slaked (b) Quick lime (c) Lime stone (d) Soda ash

Q03. Plaster of Paris is made from

- (a) Lime stone (b) Slaked Lime (c) Quick lime (d) Gypsum

Q04. Which is a base and not alkali?

- (a) NaOH (b) KOH (c) Fe(OH)₃ (d) None

Q05. Chemical formula of baking soda is

- (a) MgSO₄ (b) Na₂CO₃ (c) NaHCO₃ (d) MgCO₃

Q06. If pH of solution is 13, it means that it is

- (a) Weakly acidic (b) Weakly basic (c) Strongly acidic (d) Strongly Basic

Q07. An aqueous solution with pH-zero is

- (a) Acidic (b) Alkaline (c) Neutral (d) Amphoteric

Q08. Setting of Plaster of Paris takes place due to

- (a) Oxidation (b) Reduction (c) Dehydration (d) Hydration

Q09. The difference of water molecules is gypsum and Plaster of Paris is

- (a) $\frac{5}{2}$ (b) 2 (c) $\frac{1}{2}$ (d) $\frac{3}{2}$

Q10. The odour of acetic acid resembles that of

- (a) Rose (b) Burning Plastic (c) Vinegar (d) Kerosene

Q11. Washing soda has the formula

- (a) Na₂CO₃.7H₂O (b) Na₂CO₃.10H₂O (c) Na₂CO₂.10H₂O (d) Na₂CO₃

Q12. Plaster of Paris hardens by

- (a) Giving off CO₂ (b) Changing into CaCO₃
(c) Combining with water (d) Giving out water

Q13. Which of the following is evolved when Na₂CO₃ is heated?

- (a) CO₂ (b) CO (c) O₂ (d) No

Q14. A drop of liquid sample was put on the pH paper, paper turned blue. The liquid sample must be of

- (a) Lemon Juice (b) HCl (c) Sodium bicarbonate (d) Ethanoic acid

DCA CLASSES

- Q01.** What happens to the crystals of washing soda when exposed to air?
- Q02.** What is the chemical name of washing soda? Name three raw materials used in making washing soda by Solvay process?
- Q03.** What is efflorescence? Give an example?
- Q04.** Why is sodium hydrogen carbonate an essential ingredient in antacids?
- Q05.** (a) Name the raw materials used in the manufacture of sodium carbonate by Solvay process
(b) How is sodium hydrogen carbonate formed from a mixture of NH_4Cl and NaHCO_3 ?
- Q06.** Write equations for the following reactions
(i) Dilute sulphuric acid reacts with zinc granules
(ii) Dilute hydrochloric acid reacts with magnesium ribbon.
(iii) Dilute sulphuric acid reacts with aluminium powder.
- Q07.** How is plaster of Paris chemically different from gypsum? How may these be inter converted? Write one use of plaster of Paris?
- Q08.** What will you observe when:
(i) Red litmus is introduced into a solution of sodium sulphate.
(ii) Methyl orange is added to dilute HCl.
(iii) Blue litmus is introduced into a solution of ferric chloride
- Q09.** Explain why-
(i) Anhydrous calcium chloride is used in desiccators
(ii) If a bottle full of concentrated H_2SO_4 is left open in the atmosphere by accident, the acid starts flowing out of the bottle of its own.
- Q10.** Give the name and formula of two
(i) strong monobasic acids (ii) two weak dibasic acids
- Q11.** Why alkalis like sodium hydroxide and potassium hydroxide should not be left exposed to air?
- Q12.** Dry ammonia has no action on litmus paper but a solution of ammonia in water turns red litmus paper blue. Why is it so?
- Q13.** Bleaching powder forms a milky solution in water. Explain.
- Q14.** A first aid manual suggests that vinegar should be used to treat wasp stings and baking soda for bee stings.
(a) What does this information tell you about the chemical name of the wasp sting?
(b) If there were no baking soda in the house, what other household substances would you use to treat stings?
- Q15.** Does tartaric acid help in making cake or bread fluffy? Justify.
- Q16.** Explain why?
(a) Common salt becomes sticky during the rainy season.
(b) Blue vitriol changes to white upon heating.
- Q17.** A compound X of sodium is commonly used in the kitchen for making crispy pakoras. It is also used for curing acidity in the stomach. Identify 'X'. What is its chemical formula? State the reaction that takes place when it is heated during cooking?

