CH 222 Chapter Eleven Study Guide

- Define the terms <u>solution</u>, <u>solvent</u>, <u>solute</u>, <u>colligative properties</u>, <u>miscible</u> and <u>immiscible</u>.
- Be able to use <u>molarity</u>, <u>molality</u>, <u>weight percent</u>, <u>mole fraction</u> and <u>parts per million</u> (ppm) interchangeably.
- Understand the difference between <u>saturated</u>, <u>unsaturated</u> and <u>supersaturated</u> solutions.
- Be able to use <u>Henry's Law</u> and <u>Raoult's Law</u>.
- Be able to use <u>colligative properties</u> to find the <u>molar mass</u> (molecular weight) of a solute. Also be able to use colligative properties to find the elevation in boiling point or depression of freezing point. Be able to describe these phenomena using the models discussed in class.
- Know how to use the <u>van't Hoff *i* factor</u> in regards to colligative properties.
- Give a molecular-level explanation for <u>osmosis</u>.
- Be able to use osmotic pressure to determine concentrations and/or molecular weights of solutes.
- Be aware of the many <u>enthalpy</u> terms: <u>lattice energy</u>, <u>energy of hydration</u>, <u>enthalpy of solution</u>, <u>energy of formation</u>, etc.
- Know the effect of pressure and temperature on <u>solubility</u>. Pay special attention to <u>Le</u> <u>Chatelier's Principle</u> this is an important concept.
- Recognize the differences between a <u>homogeneous solution</u>, a <u>suspension</u> and a <u>colloid</u> (or colloidal dispersion).
- Be familiar with the concepts of <u>colloid</u> and <u>surfactant</u>. Be able to characterize <u>hydrophilic</u> and <u>hydrophobic</u> substances.
- Be able to solve and understand the assigned problems in problem set #5.