

States of matter vocabulary definitions

Boiling point	The temperature at which a liquid changes into a gas as it heats up.
Condensation	The process of change from a gas to a liquid.
Degrees Celsius (°C)	A measurement of temperature.
Energy	The capacity to perform work.
Evaporation	The change from a liquid to a gas.
Freezing point	The temperature at which a liquid changes into a solid as it cools.
Melting	To turn from a solid into a liquid, for example, ice melts to become water.
Melting point	The temperature at which a solid changes into a liquid as it heats up.
Mixture	A mixture is when two or more substances are combined, but each substance keeps its physical properties. A mixture can be reversed, or separated, after being combined.
Solidify	To turn into a solid.
Solution	A liquid mixture where one substance has been dissolved into another.
Temperature	A measure of how warm or cold something is. It is often measured in degrees Celsius (°C).
Vapour	A gas or extremely small drops of liquid suspended in the air. This is normally caused by the heating of a liquid.

The Water Cycle

Heat from the sun evaporates water from rivers, lakes and oceans. Condensation is the process of cooling a vapour and turning it into liquid. When water vapour rises, it cools and condenses to form clouds. A cloud is a mass of tiny water droplets in the atmosphere. These droplets become so big and heavy they fall down as rain into rivers, lakes and oceans.



Three States of Matter



Gases can be squashed and are often invisible.
Gases do not have a fixed shape. They spread out and change their shape and volume to fill up whatever container they are in.



- Liquids can flow or be poured easily.
- Liquids change their shape depending on the container they are in.
- Even when liquids change their shape, they always take up the same amount of space – their volume stays the same.

Solid



- Solids keep their shape.
- Solids always take up the same amount of space.
- Solids can be held, cut or shaped.

Even though they can be

poured, sugar, salt and flour are all solids. Each grain of sugar, for



example, keeps the same shape and volume.