

## QUIZ: THERMAL EXPANSION

Answer each of the following questions using your clicker. You must use your clicker; papers will not be graded by hand. Please do not mark this quiz paper. Each question is worth three points.

Food Item	Food Mass (g)	Water Mass $m_w$ (g)	Initial Temp $T_i$ ( $^{\circ}\text{C}$ )	Final Temp $T_f$ ( $^{\circ}\text{C}$ )	Specific Heat $c_w$ (cal/g $^{\circ}\text{C}$ )
1	0.8	100	18	37	1
2	1.0	100	20	41	1

Food item #1 comes from a package with a nutrition label indicating 110 calories per 28-gram serving.

- Calculate the amount of heat transferred (calories) to the water by burning food item #1.  
 A) 1.52 cal                      B) 1.90 cal                      C) 2.38 cal                      D) 19 cal                      E) 1900 cal
- Calculate the total number of food calories (kCal, or Calories) added to the water by burning food item #1.  
 A) 1.52 cal                      B) 1.90 cal                      C) 2.38 cal                      D) 19 cal                      E) 1900 cal
- Calculate the number of food calories per gram (Cal/g) in food item #1.  
 A) 1.52 cal                      B) 1.90 cal                      C) 2.38 cal                      D) 19 cal                      E) 1900 cal
- Using the nutrition information, find the food calories/gram (Cal/g) actually contained in item #1.  
 A) 1.10 Cal/g                      B) 3.92 Cal/g                      C) 28 Cal/g                      D) 110 Cal/g                      E) 3080 Cal/g
- Find the % error in the experimental value of the Cal/g of item #1.  
 A) 0%                      B) 39%                      C) 51%                      D) 61%                      E) 65%
- True or false: The data above resemble the data taken in the lab, but the food used above was probably not cheese puffs.
- True or false: Item #1 is a very high-fat food.
- Compare the number of food calories per gram contained by food item #2 to item #1.  
 A) Item #1 has slightly fewer Cal/g than item #2, so they cannot both be the same type of food.  
 B) Item #2 has slightly fewer Cal/g than item #1, so they cannot both be the same type of food.  
 C) Item #1 has slightly fewer Cal/g than item #2, but they are probably both the same type of food.  
 D) Item #2 has slightly fewer Cal/g than item #1, but they are probably both the same type of food.
- True or false: A food Calorie is a larger unit of energy than a calorie of heat.
- True or false: If you had skewered and burned a chunk of broccoli, it would heat the water in the can more than if you had skewered and burned a chunk of cheddar cheese having the same mass (talk about stinky and messy!)
- True or false: The value you calculated for the Cal/g of your cheese puffs is lower than the package data because the experimental procedure did not adequately control the transfer of heat: energy was lost to the can and surrounding air.
- True or false: The value you calculated for the Cal/g of your cheese puffs is lower than the package data because the cheese puffs did not burn completely: some energy was retained by the puff (and dripped oil did not burn, either), not transferred to the water.
- True or false: The value that you calculated for the Cal/g of your cheese puffs is lower than the package data because the food industry makes a routine practice of over-reporting the Calorie content of processed snack food items.