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Class: VI
Subject: Chemistry
Topic: Separation Of Substances
No. of Questions: 20
Duration: 60 Min
Maximum Marks: 60

1. The rate of sedimentation is increased by adding ____ to the water.
a. Salt
b. Sugar
c. Alum
d. Soap
Ans: c
Explanation: **Sedimentation** is the tendency for particles in suspension to settle out of the fluid in which they are entrained, and come to rest against a barrier. This is due to their motion through the fluid in response to the forces acting on them: these forces can be due to gravity, centrifugal acceleration or electromagnetism.

2. The process followed to separate grains form the stalks is called
a. Winnowing
b. Threshing
c. Sieving
d. Hand picking
Ans: b
Explanation: **Threshing** is the process of loosening the edible part of cereal grain (or other crop) from the scaly, inedible chaff that surrounds it. It is the step in grain preparation after harvesting and before winnowing, which separates the loosened chaff from the grain

3. The process of increasing the rate of sedimentation in a suspension by adding some chemical is
a. Filtration
b. Crystallisation
c. Loading
d. Condensation
Ans: c
Explanation: Fact

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4. The process of separating the constituents of a liquid by agitating it vigorously
a. Evaporation
b. Churning
c. Filtration
d. Sedimentation
Ans: b
Explanation: A vessel or device in which cream or milk is agitated to separate the oily globules from the caseous and serous parts, used to make butter

5. The method that is used to obtain pure salt from impure salt
a. Decantation
b. Crystallization
c. Evaporation
d. Condensation
Ans: b
Explanation: Crystallization is also a chemical solid–liquid separation technique, in which mass transfer of a solute from the liquid solution to a pure solid crystalline phase occurs. In chemical engineering crystallization occurs in a crystallizer.

6. A solution which cannot dissolve more of a given substance at a given temperature is
a. Solution
b. Filtrate
c. Saturated solution
d. Unsaturated solution
Ans: c
Explanation: fact

7. This harmful microbe in water causes typhoid and jaundice
a. Virus
b. Bacteria
c. Algae
d. Fungi
Ans: b
Explanation: fact

8. Rain water is a kind of
a. saline water
b. distilled water
c. carbonated water
d. saturated water
Ans: b
Explanation: fact

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9. The method used to separate a dissolved solid component from its solution
a. Evaporation
b. Filtration
c. sedimentation
d. Decantation
Ans: a
Explanation: **Evaporation** is a type of vaporization of a liquid that occurs from the surface of a liquid into a gaseous phase that is not saturated with the **evaporating** substance. The other type of vaporization is boiling, which is characterized by bubbles of saturated vapor forming in the liquid phase.

10. Butter is separated from curd by the process of
a. Filtration
b. Heating
c. Churning
d. Sieving
Ans: c
Explanation: fact

11. A pure solid is obtained from its solution by the process of
a. Condensation
b. decantation
c. Sedimentation
d. Filtration
Ans: a
Explanation: **Condensation** is the change of water from its gaseous form (water vapor) into liquid water. **Condensation** generally occurs in the atmosphere when warm air rises, cools and loses its capacity to hold water vapor. As a result, excess water vapor **condenses** to form cloud droplets.

12. Separating the insoluble suspended solids of various sizes from a liquid is called
a. Filtration
b. Crystallization
c. Evaporation
d. Condensation
Ans: a
Explanation: **Filtration** is commonly the mechanical or physical operation which is used for the separation of solids from fluids (liquids or gases) by interposing a medium through which only the fluid can pass

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13. Cotton fibre is separated from cotton seeds by the process of
a. Churning
b. Boiling
c. Colouring
d. Ginning
Ans: d
Explanation: **Cotton fibre is separated from cotton seeds by the process of Ginning**

14. Principle behind winnowing is
a. Difference in densities of components
b. Difference in colours of components
c. Difference in appearance of components
d. Difference in shapes of components
Ans: a
Explanation: fact

15. Paneer is separated from curdled milk
a. Condensation
b. Filtration
c. evaporation
d. sedimentation
Ans: b
Explanation: fact

16. The process due to which steam changes into liquid state on cooling
a. Decantation
b. Sedimentation
c. Filtration
d. Evaporation
Ans: d
Explanation: **Evaporation** is a type of vaporization of a liquid that occurs from the surface of a liquid into a gaseous phase that is not saturated with the **evaporating** substance. The other type of vaporization is boiling, which is characterized by bubbles of saturated vapor forming in the liquid phase.

17. Corn is separated from husk by the process of
a. Sieving
b. Winnowing
c. Churning
d. Handpicking
Ans: b
Explanation: fact

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18. A mixture of sugar and water can be separated by
a. Filtration
b. Evaporation
c. Separating funnel
d. decantation
Ans: b
Explanation: Face

19. A saturated solution can dissolve more of a substance on
a. Cooling
b. Heating
c. Condensing
d. Evaporating
Ans: b
Explanation: fact

20. To evaporate a liquid into its vapour, heat the liquid below its
a. Above its melting point
b. Below its boiling point
c. Below its melting point
d. Above its boiling point
Ans: b
Explanation: fact