## Does A Person Learn This Way?



Yes?

or

No?

http://pmblog.ninethsense.com/2013/12/killconcept-of-knowledge-transfer-and.html



### We learn 20% of what we hear.

# We Learn:

- 10% of what we read
- of what we hear
- 30% of what we see
- 50% of what we see and hear
- 60% of what we write
- of what we discuss
- 80% of what we experience
- 95% of what we teach

What is the best way to learn chemistry?

- a) Sit passively in lecture and stay awake
- b) Re-write your notes
- c) Do experiments in lab and discuss with your lab partner
- d) Discuss and try to teach someone what you learned



Learning occurs by <u>ACTIVELY MAKING CONNECTIONS</u>. When students interact with other students to clarify, explain, and understand, they are actively building their own minds, making connections, learning. "You don't really understand something until you can explain it to your grandmother."

- Einstein

We learn \_\_\_\_\_ % of what we teach.

# Work in the SAME Group of 4 or 5

Form your Group next Tuesday:

- 1. your Lab partner
- 2. Student from another lab section (not your grandmother)
- 3. At least 1 person with a mobile device with internet
- Studies show students who work in cooperative GROUPS tend to get BETTER GRADES and enjoy course more than students who work individually and competitively.
- Work in teams in industry
- Build and develop social skills (introduce self, listen, encourage, check, accountable)

Coordinator – make sure all group members know their responsibilities and understand problem solution

Recorder – write ideas, possible solutions, and final answer

Checkers – check solution for accuracy before submitting

### "Problem solving is what you do when you don't know what to do, otherwise it is not a problem."

Problem Solving Model 1:

- Understand the Problem
- Devise a Plan
- Carry out the Plan
- Look Back

G. Bodner, "Problem Solving: The Difference Between What We Do and What We Tell Students To Do," U. Chem. Ed., 2003, **7**, 37.

## "Problem solving is what you do when you don't know what to do, otherwise it is not a problem."

Problem Solving Model 2:

- Read the Problem
- Read the Problem AGAIN
- Write down what you think is the relevant information
- Draw a picture, make a list, write an equation or formula to help you begin to understand the problem
- Try Something (Trial And Error)
- Try Something ELSE
- **SEE** where this gets you

## Continued ...

G. Bodner, "Problem Solving: The Difference Between What We Do and What We Tell Students To Do," U. Chem. Ed., 2003, **7**, 37.

### "Problem solving is what you do when you don't know what to do, otherwise it is not a problem."

Problem Solving Model 2: Continued ...

- TEST intermediate results to see whether you are making any progress toward an answer
- Read the Problem AGAIN
- When appropriate, strike your forehead and say, "Son of a ..."
- Write down "an" answer (not necessarily "<u>the</u>" answer)
- **TEST** the answer to see if it makes **SENSE**
- Start over if you have to, *CELEBRATE* if you don't

G. Bodner, "Problem Solving: The Difference Between What We Do and What We Tell Students To Do," U. Chem. Ed., 2003, **7**, 37.

### Chem 1A Review

Substances have different Properties Elements – metals and non-metals Compounds – ionic and molecular - chemical forces

- atoms combine in whole number ratios use mole ratios
- bonding, structure, shape, and Properties

Chemical Reactions - use mole ratios balance equation - conservation of mass law energy - exothermic/endothermic

Predict whether a double replacement, single replacement reaction occurs – Net Ionic Equation (solubility table - Properties)

Chemical calculations, e.g., theoretical yield convert mass to moles - use mole ratios

Your drink is too strong. Would you use water or oil to make it less strong?





http://kubarz.com.au/cocktails/a-strong-drink-forthe-strong-you-the-four-horsemen-cocktail/

Why does your olive oil and vinegar salad dressing separate after shaking it? Your drink is too strong. Would you use water or oil to make it less strong?

Why does your olive oil and vinegar salad dressing separate after shaking it?

## **Structure and Shape Tells Us About Properties**

E.g., polarity, solubility, m.p., b.p., viscosity

Atom --> Valence electrons --> Bonds --> Structure --> Shape --> Properties

Atoms Form Compounds: Ionic and Molecular

**Objective:** draw Lewis structure, determine shape and polarity

### Method:

- 1. Determine chemical formula
- 2. Draw Lewis structure
- 3. Determine shape using VSEPR theory
- 4. Determine polarity

 $H_2O$ H-O-H

Water

2 bonding pairs + 2 lone pairs = BENT

POLAR

## Apply "Like Dissolves Like" rule

### VSEPR Theory Summary

# of e.p.	# of b.p.	# of l.p.	Shape	Example		
4	4	0	Tetrahedral	CH <sub>4</sub>		
4	3	1				
4	2	2	Bent	H <sub>2</sub> O		
3	3	0	Trigonal Planar	BH <sub>3</sub>		
2	2	0		CO <sub>2</sub>		

Treat a <u>double</u> or <u>triple</u> bond like a <u>single</u> bond.

**Objective**: Determine the solubility of a substance

### You spilled this substance on the floor. Would you use water or oil to clean it up?

- 1. acetone (finger nail polish remover)
- 2. Vinegar
- 3. Vegetable oil
- 4. Baking soda



Which compound(s) is/are soluble in water? Give reasons.

Which compound(s) is/are soluble in oil? Give reasons.

### What's That Smell? RTX9339PJS

Code name for "just-cooked-bacon-cheeseburger-like" fragrance ("Buy•ology", Martin Lindstrom, 2008, p. 148)



Hungry

http://aht.seriouseats.com/archives/2009/02/the-original-tops-in-pasadena-ca.html

#### "One of the most direct assaults on the senses arising from environmental pollution comes from the stinks of civilization." (Def. Single and Diago. "Observation." 4077 p. 605.607)

*civilization.* "(Ref: Sienko and Plane, "Chemistry", 1977, p. 685-687) Odor classification is highly subjective. The relation of odor to the chemical structure is *not* simple.





https://www.studyblue.com/notes/note/n/olfaction-ch-14/deck/6247889

### Smell detection threshold:

 $\begin{array}{ll} \mathsf{NH}_3 = 0.037 \ \mathsf{mg/l} & \mathsf{SO}_2 = 0.009 \ \mathsf{mg/l} \\ \mathsf{HCN} = 0.001 \ \mathsf{mg/l} & \mathsf{H}_2\mathsf{S} = 0.00018 \ \mathsf{mg/l} \\ \mathsf{Ethyl} \ \mathsf{mercaptan} = 6.6 \times 10^{-7} \ \mathsf{mg/l} \ (10^9 \ \mathsf{molecules/ml}) \\ \end{array}$ 

How Smell Works: http://health.howstuffworks.com/smell.htm

2004 Nobel Prize in Medicine to Axel and Buck:

<u>Different</u> odorants are detected by <u>different</u> combinations of receptors and thus have different receptor codes.

http://nobelprize.org/nobel\_prizes/medicine/laureates/2004/illpres/index.html

	[]]]	Ma	m	M	M	m	m	M	m	m	m	m	m		1
Odorant receptors	1	2	3	4	5	6	7	8	9	10	11	12	13	14	
Odorants															Description
А ~~Чон					0										rancid, sour, goat-like
В ~~~он						0									sweet, herbal, woody
С Дон	$\bigcirc$			0	0		$\bigcirc$			0	0				rancid, sour, sweaty
D ~~~он		0			0	0									violet, sweet, woody
Е ~~~Чон	$\bigcirc$			0	0		$\odot$	0		0	0	0			rancid, sour, repulsive
<b>F</b> ~~~~он				0	0		$\bigcirc$			0					sweet, orange, rose
G ~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~	$\bigcirc$			0	0		$\bigcirc$	0		0		0		0	waxy, cheese, nut-like
Н ~~~~он				0	0		$\bigcirc$			0		0			fresh, rose, oily floral

MODIFIED AFTER LINDA BUCK AND COLLEAGUES IN CELL VOL 96, MARCH 5, 1999

Flavor is a complex sensation comprising taste, odor, roughness, hotness, coldness, pungency, and blandness.

# Odor has the greatest influence in Flavor

<u>11 Different Tastes</u> Linnaeus (1754): Sweet

Sour Sharp Salty Bitter Fatty Insipid Aqueous Astringent Viscous Nauseous



http://brandflair.com/tag/rolling-stones-tongue/

5 Basic Tastes: Sweet Sour Bitter Salty Umami (savory, brothy, meaty)



≈ 9,000 <u>Taste Receptors</u> are located on tongue and soft palate.

Taste Threshold: Sour (acid) 5x10<sup>-4</sup> M HCI, Salty 0.01 M (Ref: Sienko and Plane, "Chemistry", 1977, p. 685-687)



## Most Compounds are Organic (16 million known)

Organic compounds contain: carbon, hydrogen, oxygen, nitrogen, phosphorous, and sulfur

### General Bonding Rules:

Atom	# of bonding pairs	# of lone pairs
С	4	0
Ν	3	1
0	2	2
Н	1	0
F, CI, Br, I	1	3

**Biological Molecules are Organic Compounds** 

Carbohydrates Lipids Proteins Nucleic acids

### *Functional Groups* Are Small Groups of Atoms Within An Organic Compound



Big Organic Compounds have a *LOT* of H's



(you get tired of drawing all the H's in the structure)

**Skeletal structure** = shortcut to Lewis structure

Each line is a bond



A C is at the end of each bond

The H's bonded to C are not drawn