1. Conduction

2. The type of heat transfer that occurs when you roast a marshmallow by holding it over a campfire is convection.

3. Meat can be roasted rapidly using a convection oven. This is because the hot air in a convection oven is circulated all around the space in order to cook the food at a shorter period of time.

4. When you touch a warm picnic table the heat moves from the table to your hand because your hand has a lower temperature. You can observe energy conservation in this process as the heat from the table is not lost but it is transferred to your hand.