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Unit 2: Combustion

## Lesson 2.1 Computing the Energy in Food

- The modern metric unit of energy is the joule.
- An older unit of energy is the calorie.
- To convert use: 1 calorie = 4.2 joules
- A food calorie = 1000 energy calories = 1 kilocalorie = 1 kcal

Find the **grams per serving**

Find the food **calories per serving** on the label - remember that these are actually kcal of energy.

Compute the kcal per gram:

$$\text{calories per serving} = \underline{300} \text{ kcal}$$

$$\text{grams per serving} = \underline{102} \text{ g}$$

$$\frac{\text{calories per serving}}{\text{grams per serving}} = \underline{2.9} \text{ kcal/g}$$

### Nutrition Facts

Serving Size 1/2 cup (102g)

Servings Per Container 4

#### Amount Per Serving

<b>Calories</b> 300	Calories from Fat 160
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#### % Daily Values\*

<b>Total Fat</b> 18g	<b>28%</b>
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Saturated Fat 9g	<b>45%</b>
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Trans Fat 0g	
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<b>Cholesterol</b> 45mg	<b>15%</b>
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<b>Sodium</b> 250mg	<b>10%</b>
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<b>Total Carbohydrate</b> 33g	<b>11%</b>
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Dietary Fiber 1g	<b>4%</b>
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Sugars 30g	
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#### Protein 7g

Vitamin A 15%	•	Vitamin C 0%
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Calcium 15%	•	Iron 4%
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\* Percent Daily Values are based on a 2,000 calorie diet.

## Lesson 2.2 Bio-fuel Lab

### Materials

### Procedure

### Measurements

	Variable	value (unit)
1	Volume of water (ml)	100 ml
2	Initial mass of food and paper ( $g$ )	
3	Final mass of food and paper ( $g$ )	
4	$\Delta m$ line 2 - line 3 ( $g$ )	
5	Final temperature of the water ( $^{\circ}\text{C}$ )	
6	Initial temperature of the water ( $^{\circ}\text{C}$ )	
7	$\Delta T$ line 5 - line 6 ( $^{\circ}\text{C}$ )	

### Error Analysis

#### Human Errors

1. Human errors are caused by mistakes people make. What do you think could be a human error that would affect the data obtained in this lab?

#### Experimental Errors

1. Experimental errors are caused by the equipment or material being used. What do you think could be an experimental error that would affect the data obtained in this lab?

## **Lesson 2.3 Combustion Conference**

## Lesson 2.4 Combustion Video

Watch the YouTube What is Combustion? and answer the questions below:

1. wood is a fuel used a lot in the past, and even today.
2. The three most widely used fuels today are coal, oil, and natural gas.
3. A newer fuel often used in rockets is hydrogen.
4. When a fuel is burned it always combines with oxygen.
5. Other products released during combustion are carbon dioxide and water that are emitted as a gas.
6. A very fast combustion reaction is called an explosion.
7. We use fast reactions in car engines.
8. Combustion reactions are used for: cooking, manufacturing, produce electricity, heating water, motor vehicles, and heating.

### Word Bank

car engines	carbon dioxide	coal
cooking	explosion	gas
heating	heating water	hydrogen
manufacturing	motor vehicles	natural gas
oil	oxygen	produce electricity
water	wood	