

Name _____

Acids: Unveiling Their Characteristics and More

Open-Ended Response Questions

1. Investigate and discuss the role of pH in determining the strength of acids. How does a lower pH indicate a stronger acid, and what are the implications of this for their properties and applications?
2. Imagine you are conducting a taste test with a group of students to compare the sourness of lemon juice and vinegar. Describe the setup, the criteria for evaluating sourness, and the expected observations and outcomes.
3. Explore the use of acids in the preservation of foods, such as pickling. How do acids like vinegar contribute to the preservation of vegetables, and what is the science behind this process?
4. Discuss the importance of safety precautions when working with corrosive acids in industrial settings. What measures should be in place to protect workers and the environment from potential harm due to the corrosive nature of these acids?

