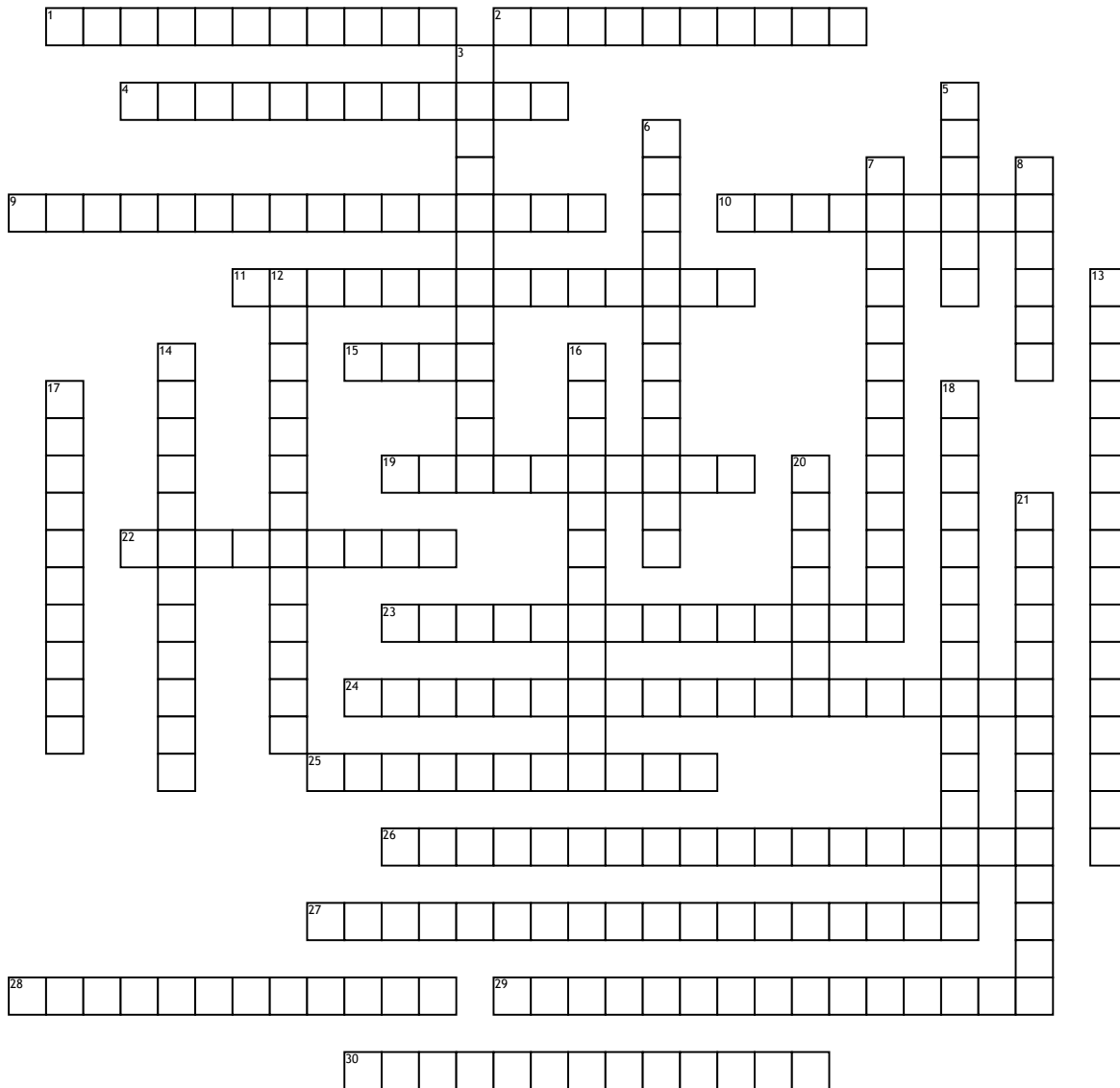


Food science



Across

1. Description Evaporation is a type of vaporization that occurs on the surface of a liquid as it changes into the gas phase.
2. The transfer of heat through matter from particles to particles collision
4. The ability to of a substance to absorb heat
9. Is produced by the movements of electrons
10. Involves the transfer of heat by electromagnetic waves
11. Energy within an object
15. Energy transfer from one body to another caused by a temperature difference between the two bodies
19. The transfer of heat by the motion of molecules within a liquid or a gas
22. The microwave ovens energy source is an electrons tube called a

23. Bonds between atoms are broken and/or formed. The forming and breaking of these bonds is called

24. A reaction in which the product have less total heat then the reactants is called
25. The measure of the average kinetic energy of a group of individuals molecules
26. Energy is released during the reaction
27. The energy needed to melt or freeze a substance
28. Energy is released from steam, the steam cools and condenses back into water
29. Energy that is stored
30. Energy of motion

Down

3. Energy is released from steam, the steam cools and condenses back into water
5. Solid to liquid
6. of an element or compound is a phase transition from the liquid phase to vapor.

7. Energy transmitted in the form of waves through space or some medium

8. The ability to do work
12. The result of splitting or combining atoms of certain elements
13. The total kinetic energy and potential energy of a system
14. Measure the energy value of food
16. The ability of a substance to absorb or transfer heat of a compared to water ability to absorb or transfer heat
17. This tube converts electrical energy into
18. Liquid to solid
20. The heat required to raised the temperature of gram of water one degree
21. Energy applied to an object by another source