# CLASS-XII CHEMISTRY

Time: 3 Hrs Theory: 70 Marks

**Practical: 25 Marks** 

**INA: 5 Marks** 

Total: 100 Marks

**SYALLBUS (THEORY)** 

**Unit I:** Solutions

Types of solutions, expression of concentration of solutions of solids in liquids, solubility of gases in liquids, solid solutions, colligative properties - relative lowering of vapour pressure, Raoults Law, elevation of B.P., depression of freezing point, osmotic pressure, determination of molecular masses using colligative properties, abnormal molecular mass. Vant Hoff factor.

# **Unit II: Electrochemistry**

Redox reactions; conductance in electrolytic solutions, specific and molar conductivity, variations of conductivity with concentration, Kohlrausch's Law, electrolysis and laws of electrolysis (elementary idea) dry cell-electrolytic cells and Galvanic cells; lead accumulator, EMF of a cell, standard electrode potential, Nernst equation and its application to chemical cells, fuel cells; corrosion. Relation between Gibbs Energy change and EMF of cell.

**Unit III: Chemical Kinetics** 

Rate of a reaction (average and instantaneous), factors affecting rates of reaction; concentration, temperature, catalyst; order and molecularity of a reaction: rate law and specific rate constant, integrated rate equations and' half life (only for zero and first order reactions); concept of collision theory (elementary idea, no mathematical treatment). Activation Energy, Arrhenious equation.

#### Unit-IV:d and f Block Elements

General introduction, electronic configuration, occurrence and characteristics of transition metals, general trends in properties of the first row transition metals-metallic character, ionization, enthalpy, oxidation states, ionic radii, electronic configuration, oxidation

m

states,

colour,

chemical reactivity and lanthanoid contraction and consequences.

**Actenoids** - Electronic configuration, oxidation states.

## **Unit-V:** Coordination Compounds

Coordination compounds - introduction, ligands, coordination number, colour, magnetic properties and shapes, IUPAC nomenclature of mononuclear coordination compounds, bonding; Werner's theory VBT, CFT, Isomerism (structure and stereo) importance of coordination compounds (in qualitative analysis, extraction of metals and biological systems).

#### **Unit-VI: Haloalkanes and Haloarenes.**

**Haloalkanes:** Nomenclature, nature of C-X bond, physical and chemical properties, mechanism of substitution reactions, optical rotation.

**Halearenes:** Nature of C-X bond, substitution reactions (directive influence of halogen for monosubstituted compounds only)

Uses and environmental effects of - dichloromethane, t

#### **Unit -VII: Alcohols, Phenols and Ethers**

**Alcohols:** Nomenclature, methods of preparation, physical and chemical properties (of primary alcohols only); identification of primary, secondary and tertiary alcohols; mechanism of dehydration, uses, with special reference to - methanol and ethanol.

**Phenols:** Nomenclature, methods of preparation, physical and chemical properties, acidic nature of phenol, electrophilic substitution reactions, uses of phenols.

**Ethers:** Nomenclature, methods of preparation, physical and chemical properties, uses.

# Unit-VIII: Aldehydes, Ketones aml Carboxylic Acids Aldehydes and Ketones: Nomenclature, nature of carbonyl group, methods of preparation, physical and chemical properties, and mechanism of nucleophilic addition, reactivity of alpha hydrogen in aldehydes; uses.

**Carboxylic Acids:** Nomenclature, acidic nature, methods of preparation, physical and chemical properties; uses.

# **Unit-IX: Organic compounds containing Nitrogen Amines:**

Nomenclature, classification, structure, methods of preparation, physical and chemical properties, uses, identification of primary, secondary and tertiary amines.

**Cyanides and Isocyanides** - will be mentioned at relevant places in context.

**Dizonium Salts:** Preparation, chemical reactions and importance in synthetic organic chemistry.

#### **Unit-X: Biomolecules**

**Carbohydrates -** Classification (aldoses and ketoses), monosaccaharides (glucose and fructose), oligosaccharides (sucrose, lactose, maltose), polysaccharides (starch, cellulose, glycogen); importance

**Proteins -** Elementary idea of amino acids, peptide bond, polypeptides proteins, primary structure, secondary structure, tertiary structure and quaternary structure (qualitative idea only), denaturation of proteins; enzymes.

Vitamins: Classification and

functions. Harmones:

Elementary idea (excluding

structure) Nucleic Acids: DNA

& RNA

# STRUCTURE OF QUESTION PAPER (PRACTICAL)

Marks: 25

Evaluation Scheme for Examination	Marks
Volumetric Analysis	07
Salt Analysis	07
Content Based Experiment	05
Project Work	03
Class record and viva	03
То	tal 25

PRACTICAL SYLLABUS

## A. Chemical Kinetics

- a. Effect of concentration and temperature on the rate of reaction between sodium thiosulphate and hydrochloric acid.
- b. Study of reaction rates of any one of the following:-
  - i. Reaction of iodide ion with hydrogen peroxide at room temperature using different concentration of iodide ions.
  - ii. Reaction between potassium iodate, KIO<sub>3</sub>, and sodium sulphite: (Na<sub>2</sub> SO<sub>3</sub>) using starch solution as indicator (clock reaction).
- **B. Electrochemistry:** Variation of cell potential in Zn/Zn<sup>+2</sup>IICu<sup>+2</sup>/Cu with change in concentration of electrolytes (CuSO<sub>4</sub> or ZnSO<sub>4</sub> at room temperature.

# C. Determination of concentration/morality of KMnO<sub>4</sub>, solution by

# titrating it against a standard Solution of:

- a. Oxalic acid.
- b. Ferrous ammonium sulphate.(Students will be required to prepare standard solutions by weighing themselves).

# D. Preparation of Inorganic Compounds

- a. Preparation of double salt of ferrous ammonium sulphate or potash alum.
- b. Preparation of potassium ferric oxalate.
- **E. Preparation of Organic Compounds:** Preparation of any two of the following compounds
  - a. Acetanilide
  - b. Di-benzal acetone
  - c. p-Nitroacetanilide,
  - d. Aniline yellow or 2-Napthol aniline dye.
  - e. Lodoform
- F. Test for the functional groups present in organic compounds: Unsaturation, alcoholic, pheholic, aldehydic, ketonic, carboxylic and amino (primary) groups.
- G. Study of carbohydrates, fats and proteins in pure form and detection of their presence in given food stuffs.
- H. Qualitative analysis: Determination of one catiop and one anion in a given salt.

**Anions-** :  $(CO_3)^{2^-}$ ,  $S^{2^-}$ ,  $(SO_3)^{2^-}$ ,  $(NO_2)^-$ ,  $(SO_4)^{2^-}$ ,  $C\ell^-$ ,  $Br^-$ ,  $l^-$ ,  $PO^{3^-}$ ,  $(C_2O_4)^{2^-}$ ,  $CH_3COO^-$ ,  $NO^-$ 

(Note: Insoluble salts excluded)

# **PROJECT**

Scientific investigations involving laboratory

Testing and collecting information from other sources.

# A few suggested Projects

- 1. Study of presence of oxalate ions in guava fruit at different stages of ripening.
- 2. Study of quantity of casein present in different samples of milk.
- 3. Preparation of soyabean milk and its comparison with the natural milk with respect to curd formation, effect of temperature etc.
- 4. Study of the effect of potassium bisulphate as food preservative under various conditions (temperature, concentration, time etc,)
- 5. Study of digestion of starch by salivary amylase and effect of PH and temperature on it.
- 6. Comparative study of the rate of fermentation of following material wheat flour. gram flour, Potato juice, carrot juice etc.
- Extraction of essential oils present in saunf (aniseed),
   Ajwain (carum) illaichi (cardamom).
- 8. Study of common food adulterants in fat, oil, butter, sugar, turmeric powder, chilli powder and pepper.

**Note:** Any investigatory project, which involves about 10 periods of work, can be chosen with the approval of the teacher.