

DELHI PUBLIC SCHOOL, (JOKA) SOUTH KOLKATA Department of Chemistry

Class: XII (Science)

Subject: Chemistry

Syllabus 2021-22

A. Weekly Test 1:

- (i) Haloalkanes and Haloarenes: Haloalkanes: Nomenclature, nature of C–X bond, physical and chemical properties, optical rotation mechanism of substitution reactions. Haloarenes: Nature of C–X bond, substitution reactions (Directive influence of halogen in monosubstituted compounds only). Uses and environmental effects of dichloromethane, trichloromethane, tetrachloromethane, iodoform, freons, DDT.
- (ii) Coordination compounds: Introduction, ligands, coordination number, colour, magnetic properties and shapes, IUPAC nomenclature of mononuclear coordination compounds. Bonding, Werner's theory, VBT, and CFT; structure and stereoisomerism, importance of coordination compounds (in qualitative analysis, extraction of metals and biological system).

B. <u>Weekly Test 2</u>:

- (i) Solutions: Types of solutions, expression of concentration of solutions of solids in liquids, solubility of gases in liquids, solid solutions, Raoult's law, colligative properties relative lowering of vapour pressure, elevation of boiling point, depression of freezing point, osmotic pressure, determination of molecular masses using colligative properties, abnormal molecular mass, Van't Hoff factor.
- (ii) Alcohol-Phenol-Ether: 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, electrophillic substitution reactions, uses of phenols. Ethers: Nomenclature, methods of preparation, physical and chemical properties, uses.

C. Mid-Term Examination (Theory (Marks 70)):

- (i) Aldehydes, Ketones and Carboxylic Acids: Aldehydes and Ketones: Nomenclature, nature of carbonyl group, methods of preparation, physical and chemical properties, mechanism of nucleophilic addition, reactivity of alpha hydrogen in aldehydes, uses. Carboxylic Acids: Nomenclature, acidic nature, methods of preparation, physical and chemical properties; uses.
- (ii) Solutions: Types of solutions, expression of concentration of solutions of solids in liquids, solubility of gases in liquids, solid solutions, Raoult's law, colligative properties relative lowering of vapour pressure, elevation of boiling point, depression of freezing point, osmotic pressure, determination of molecular masses using colligative properties, abnormal molecular mass, Van't Hoff factor
- (iii) Chemical Kinetics: Rate of a reaction (Average and instantaneous), factors affecting rate 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, Arrhenius equation.
- (iv) Coordination Compounds: Coordination compounds Introduction, ligands, coordination number, colour, magnetic properties and shapes, IUPAC nomenclature of mononuclear coordination compounds. Bonding, Werner's theory, VBT, and CFT; structure and stereoisomerism, importance of coordination compounds (in qualitative analysis, extraction of metals and biological system).
- (v) Haloalkanes and Haloarenes: Haloalkanes: Nomenclature, nature of C–X bond, physical and chemical properties, optical rotation mechanism of substitution reactions. Haloarenes: Nature of C–X bond, substitution reactions (Directive influence of halogen in monosubstituted compounds only). Uses and environmental effects of dichloromethane, trichloromethane, tetrachloromethane, iodoform, freons, DDT.
- (vi)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, electrophillic substitution reactions, uses of phenols. Ethers: Nomenclature, methods of preparation, physical and chemical properties, uses.

- (vii) Biomolecules: Carbohydrates Classification (aldoses and ketoses), monosaccahrides (glucose and fructose), D-L configuration oligosaccharides (sucrose, lactose, maltose), polysaccharides (starch, cellulose, glycogen); Importance of carbohydrates. Proteins Elementary idea of amino acids, peptide bond, polypeptides, proteins, structure of proteins primary, secondary, tertiary structure and quaternary structures (qualitative idea only), denaturation of proteins; enzymes. Hormones Elementary idea excluding structure. Vitamins Classification and functions.
- (viii) Solid State: Classification of solids based on different binding forces: molecular, ionic, covalent and metallic solids, amorphous and crystalline solids (elementary idea). Unit cell in two dimensional and three dimensional lattices, calculation of density of unit cell, packing in solids, packing efficiency, voids, number of atoms per unit cell in a cubic unit cell, point defects, electrical and magnetic properties. Band theory of metals, conductors, semiconductors and insulators and n and p type semiconductors.

PRACTICAL EXAMINATION

A. Practical Examination for Midterm (Marks 30):

a. Tests for the functional groups present in organic compounds:

Unsaturation, alcoholic, phenolic, aldehydic, ketonic, carboxylic and amino (primary) groups.

- b. Qualitative Analysis: Determination of one anion and cation in a given salt.
 - Cations: Pb⁺², Cu⁺², Ca⁺², Sr⁺², Ba⁺², NH₄⁺.
 - Anions: CO₃²⁻, SO₃²⁻, SO₄²⁻, S²⁻, CΓ, Br⁻, Γ.
- c. Determination of concentration/ molarity of KMnO₄ solution by titrating it against a standard solution of: (Students will be required to prepare standard solutions by weighing themselves).
 - i) Oxalic acid,
 - ii) Ferrous Ammonium Sulphate

d. Projects: (Anyone from the given)

The scientific investigations involving laboratory testing and collecting information from other sources. A few suggested Projects

- Study of the presence of oxalate ions in guava fruit at different stages of ripening.
- Study of quantity of casein present in different samples of milk.
- Preparation of soybean milk and its comparison with the natural milk with respect to curd formation, effect of temperature, etc.
- Study of the effect of Potassium Bisulphate as food preservative under various conditions (temperature, concentration, time, etc.)
- Study of digestion of starch by salivary amylase and effect of pH and temperature.
- Comparative study of the rate of fermentation of following materials: wheat flour, gram flour, potato juice, carrot juice, etc.
- Extraction of essential oils present in Saunf (aniseed), Ajwain (carum), Illaichi (cardamom).
- Study of common food adulterants in fat, oil, butter, sugar, turmeric power, chilli powder and pepper.

** IN CBSE CLASS - XII EXAMINATION THE ENTIRE YEAR'S SYLLABUS WILL BE ASSESSED.