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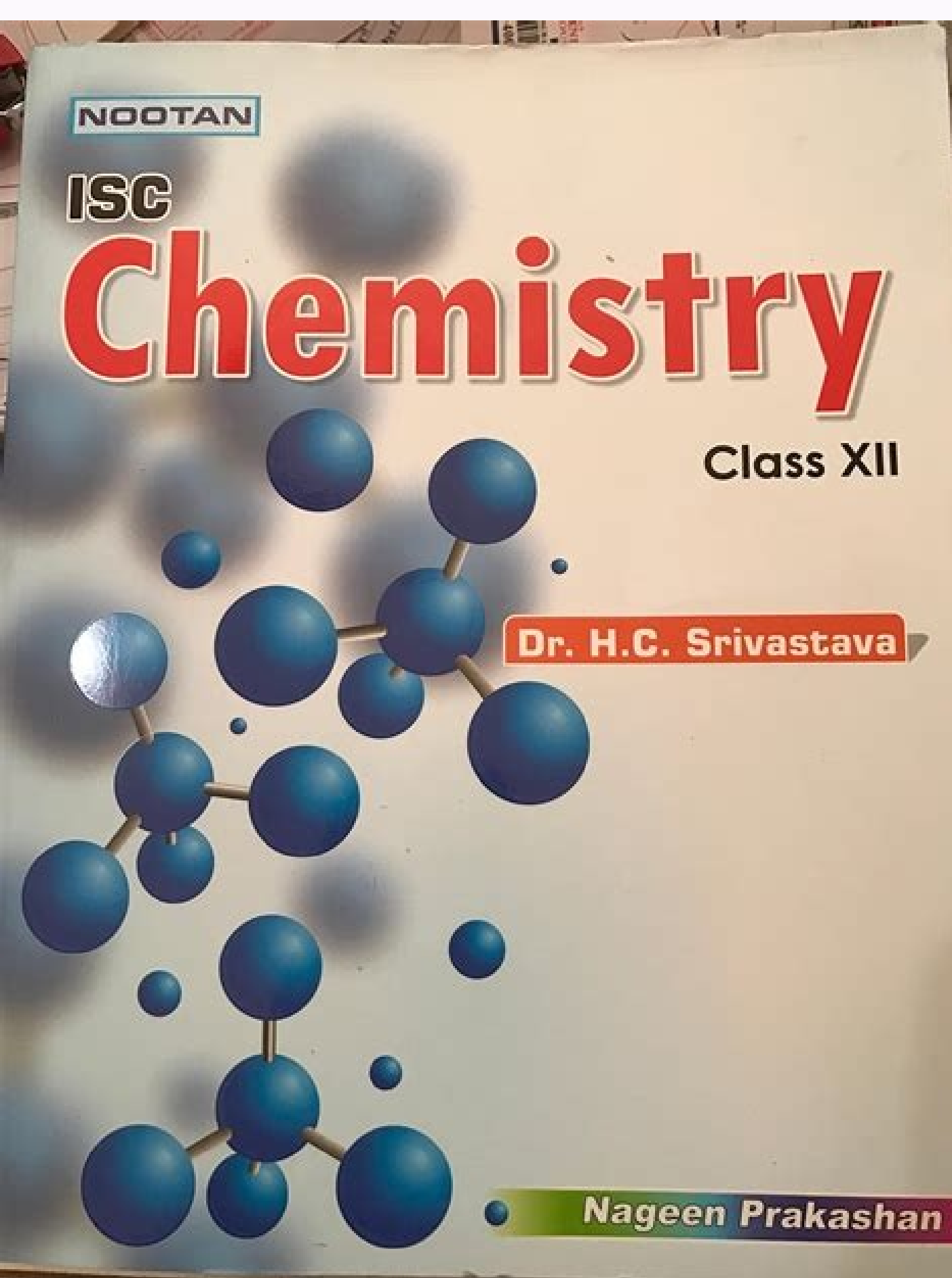
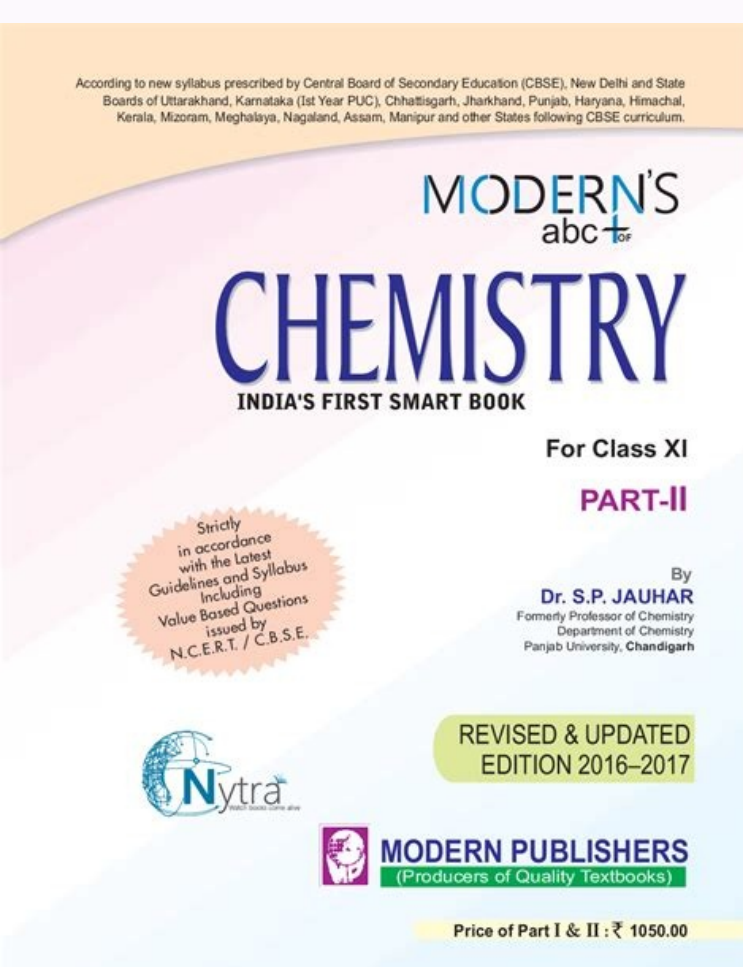
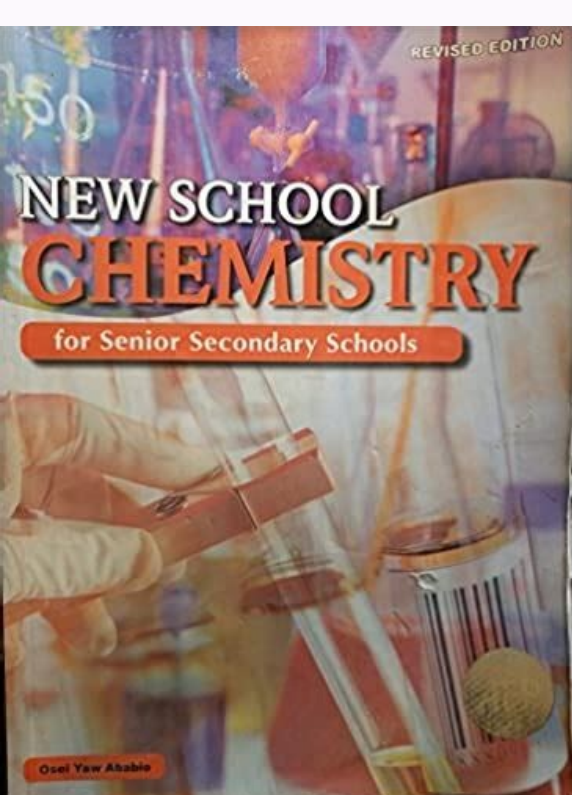
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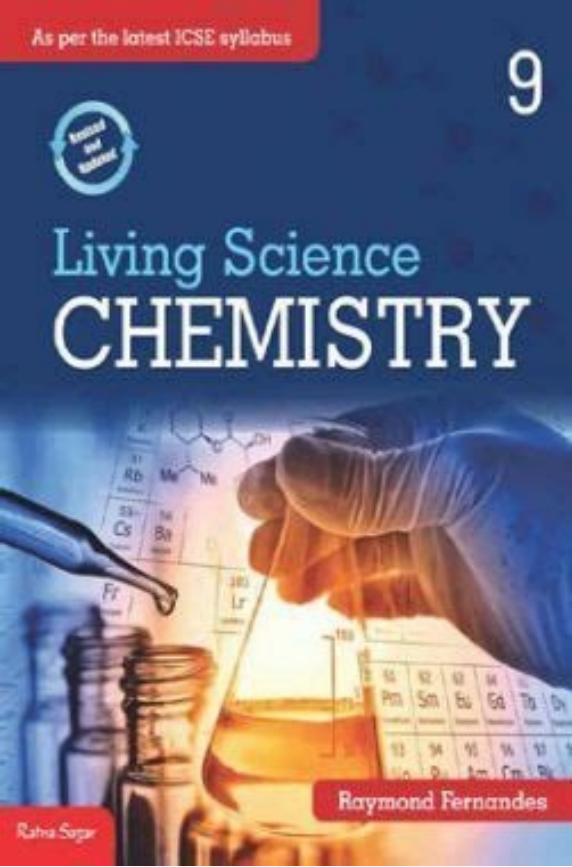
S. Chand's
ICSE
Chemistry

Book 1

for Class **IX**

B.S. BISHT
R.D. MADAN
NELSON A. PETRIE





Though most of the topics necessary in a first year chemistry course at the university level are covered, there is a lack of depth in explanations and concepts. In the "Food and Drink App", David discusses how the chemistry of the chapter applies to things that students eat and drink every day. read more Reviewed by Jason Powell, Associate Professor of Chemistry and Physics, Ferrum College on 2/8/17 The topics listed in the Table of Contents are fairly typical of a textbook aimed at an Introductory Chemistry audience. It's missing any discussion of reaction rates though. The PDF version doesn't include the table of contents. read more Reviewed by Xuan Wang, Visiting Assistant Professor, ColoradoPlate University-Pueblo on 2/1/18 This text book covered most of the areas and subject for an introductory chemistry course and provide a great life-related examples on each topic. Page 2 Page 3 Photo Courtesy: Theme Photos/Unsplash No baking skills? Just like many of the one-semester chemistry books you may be used to, each section in David Ball's starts with one or more Learning Objectives, which list the main points of the section. However, there is lack of pictures in some topics so that students understand the concepts. Throughout the chapters, David presents two features that reinforce the theme of the textbook, that chemistry is everywhere. Topics on "dipole moment...". Best of all, you can take yourself through the lessons and assignments at your own pace to develop your baking skills at the speed that works best for you.Auguste Escoffier School of Culinary ArtsWith a tuition of \$17,770, the Auguste Escoffier School of Culinary Arts isn't cheap by any means, but if you're interested in earning a pastry arts diploma online, it could be your best option. In addition to this text, he is the author of a math review book for general chemistry students, a physical chemistry textbook with accompanying student and instructor solutions manuals, and two books on spectroscopy (published by SPIE Press). Carbonated beverages depend on the behavior of gases, foods contain acids and bases, and everyone actually eats certain rocks. Chapter 2: Measurements Chapter 3: Atoms, Molecules, and Ions Chapter 4: Chemical Reactions and Equations Chapter 5: Stoichiometry and the Mole Chapter 6: Gases Chapter 7: Energy and Chemistry Chapter 8: Electronic Structure Chapter 9: Chemical Bonds Chapter 10: Solids and Liquids Chapter 11: Solutions Chapter 12: Acids and Bases Chapter 13: Chemical Equilibrium Chapter 14: Oxidation and Reduction Chapter 15: Nuclear Chemistry Chapter 16: Organic Chemistry Chapter 17: Appendix: Periodic Table of the Elements Submit ancillary resource David W. Topics on "Hund's rule and electron diagram " can be added to Chapter 8. Each section ends with its own set of paired exercises to practice the material from that section, and each chapter ends with a section of "Additional Exercises" that are more challenging or require multiple steps or skills to answer. That is, it would be appropriate... This gets you access to not just James Beard's class, but also other culinary titans, like Gordon Ramsay, as well as experts in other fields, such as Neil Gaiman and Ron Howard. read more Reviewed by Daniel Crane, Professor of Chemistry , University of Northwestern - Saint Paul on 5/10/15 This book is intended for students who have never studied chemistry previously; it is not aimed at science majors in higher education. read more Reviewed by Matthew Jensen, Part-time Instructor, University of Northern British Columbia on 10/9/13 On the whole, this textbook reads at the high school level at best. Employer recruiting opportunities are also available for graduates.Dominique Ansel's MasterclassDo you want to learn from a James Beard award winner? The current version would be suitable for a massive online open courses (MOOC), high school, introductory... While it offers classes on all kinds of crafts, it has a particularly good selection on the art of making bread. Each one lists the required skill level and comes with a money-back guarantee. He earned his PhD from Rice University in Houston, Texas. Each tutorial tells you the required skill level, the time it takes to complete, the number of included videos, an overview of the steps and details on the instructor.UdemyUdemy's mission is simple: to use learning as a means of improving lives. These products are chemicals, aren't they? While MasterClass used to offer the ability to pay for access to individual classes, it has since removed the offer.CakeflixLike its name implies, Cakeflix is like the Netflix of cake. Photo Courtesy: @ChefKaesKitchen/Twitter It also offers a wide variety of baking courses, including pizza crusts and panettone, Japanese pastries and more. Get ready to mix and roll up batches of deliciousness when you try these excellent online baking classes.The Kitchn Baking SchoolThe Kitchn is an online magazine with a readership that's 17 million strong. So, order a desk copy or dive in now to see for yourself. There is no glossary or index and that is... His specialty is physical chemistry, which he teaches at the undergraduate and graduate levels. It's broken into 20 easy-to-digest lessons, making it a great choice for busy cooks and bakers looking to improve their skills on the side. You can opt to pay for one of three subscription levels, which give you access to more than 950 cake tutorials, regularly scheduled live cake shows, a contest for the cake of the month and more depending on which one you choose. Dr. David W. In the introductory chapter, "Chemistry is Everywhere" focuses on the personal hygiene products that students may use every morning: toothpaste, soap, shampoo among others. read more Reviewed by Hugh Cartwright, Sessional Lecturer, University of Victoria and at Camosun on 10/9/13 I should start by making clear that I reviewed the text in hardcopy form. In most cases, these topics are covered in appropriate depth. About 50 percent of his teaching is in general chemistry: chemistry for nonscience majors, GOB, and general chemistry for science and engineering majors. You can learn how to make confections like madeleines, fruit tarts, bignons and the "perfect croissant." Photo Courtesy: @masterclass/Twitter To take the class, you need to subscribe to MasterClass, which costs \$180 for a year's access, or \$15 a month. read more Reviewed by Mary Coville, Adjunct Instructor, Lane Community College on 6/20/17 I think this book does a great job of covering almost every topic that you would expect to be taught in an introductory/preparatory chemistry class. This feature makes it clear to students that chemistry is, indeed, everywhere, and it will promote student retention in what is sometimes considered an intimidating course. With this being... Those are... This textbook is not in depth enough for science majors. No problem. read more Reviewed by Amanda Hakemian, Chemistry Instructor, Normandale Community College on 2/1/18 This text touches on most of the areas of chemistry that would be covered in a typical preparatory/introductory chemistry course. You'll notice that David took no shortcuts with the material in this text, his inviting writing style, concise approach, consistent presentation, and interesting pedagogy have given it some of the best peer reviews we've seen at Flat World. Reviewed by Beth Manhat, Chemistry Instructor, Linn-Benton Community College on 1/15/20 I am looking for an introductory chemistry book for foundations material (prep chem) and was only interested in specific Chapters of this book and my review focuses on those chapters. These features allow students to see the things we interact with every day in a new light — as chemistry. read more Reviewed by Carlos Olivo, Instructor, Colorado State University on 1/7/16 Text covers all the main areas of general chemistry. However, it might suffice as a prep course for students that have never taken any highschool chemistry. This book explores some of the chemical reactions like the ones that give students clean and healthy teeth, and shiny hair. A quick check suggests that the hardcopy version, the pdf version and the docx are similar, or perhaps identical, but there may be differences between the versions that I... His publication list has over 180 items, roughly evenly distributed between research papers and articles of educational interest. The second boxed feature focuses on chemistry that students likely indulge in every day: eating and drinking. read more Reviewed by Matthew Rail, Adjunct Chemistry Instructor, Portland Community College on 8/21/16 Given the book's title (Introductory Chemistry), I would say that it successfully attempts to cover most topics which I would associate with an introductory chemistry course (but not a General Chemistry course). Each section ends with Key Takeaways, which are reviews of the main points of the section. This global learning marketplace lets students learn from expert instructors at their own pace in subjects ranging from music to marketing. read more Reviewed by Adam Wenz, Associate Professor of Chemistry, Flathead Valley Community College & TRAILS on 11/11/19 The coverage in most areas is appropriate for the level of student who would be using this text. The topics are appropriate for the beginner in chemistry. More importantly, The Kitchn also offers a free online baking class. One particularly popular class, Baking Basics, covers six recipes ranging from brownies to carrot cake to French meringues.BluprintIf you're interested in mastering the art of breadmaking, Bluprint might be your best bet. He is coauthor of a general chemistry textbook (with Dan Reger and Scott Goode), whose third edition was published in January 2009. Ball of Cleveland State University brings his new survey of general chemistry text, Introductory Chemistry, to the market with a fresh theme that will be sure to hold student interest: "Chemistry is Everywhere." Introductory Chemistry is intended for a one-semester introductory preparatory chemistry course. (Yikes!) Cooking, eating, drinking, metabolism — all chemical processes students are involved with all the time. Each chapter is full of examples to illustrate the key points of the materials, and each example is followed with a similar "Test Yourself" exercise to see if the student understands the concept. The program culminates in a six-week industry externship and culminates in a trip to Southern France. Photo Courtesy: Escoffier School/YouTube The online diploma program allows students to leverage the power of virtual experience to get advanced instruction. The founder of the beloved cronut, Dominique Ansel, teaches a course on Masterclass that walks you through 17 video lessons on pastry essentials. The first is the boxed feature titled, appropriately, "Chemistry is Everywhere". You should consider the time required, the cost and the reputation of the organization that will be teaching what you "knead" to know. read more Reviewed by Christine Tong, Professor, Vancouver Island University on 10/9/13 In general this textbook has neither the breadth nor depth of content to satisfy the first year chemistry curriculum for B.Sc. student. There's also no good periodic table. That said, you don't want to waste your time on just any online classes. This feature takes a topic of the chapter and demonstrates how this topic shows up in everyday life. Whether you're just starting out or itching to unleash your inner baking rocking star, online baking classes can help you level up without the commitment and financial obligations of attending a traditional culinary school. A couple of things could be added: - The table of polyatomic ions in chapter 3 should add permanganate, hypochlorite, and chlorite. Photo Courtesy: @cakeflix/Twitter For those that don't want the subscription commitment, there's also the option to buy single tutorials. Certain topics, such as kinetics, are not addressed... Photo Courtesy: @thekitchn/Twitter The online baking school takes students through the fundamentals, centering blocks of classes on the power of essential baking ingredients like eggs, butter, yeast and sugar. read more Reviewed by Mary Coville, Adjunct Instructor, Lane Community College on 1/5/20 All the topics that you would expect to teach in an introductory chemistry course are covered appropriately except kinetics/reaction rates. In chapter 4,... Students learn classic techniques and methods in addition to getting skills in entrepreneurship and business management. David took the time to treat mathematical problems in Introductory Chemistry one of two ways, either as a conversion-factor problem or as a formula problem. David believes having two basic mathematical approaches (converting and formulas) allows the text to focus on the logic of the approach and not tricks or shortcuts; which speaks to the final point about Introductory Chemistry. The first few chapters would cover a majority of the topics... read more Reviewed by Poupak Khazaei-Parsa, College Instructor, College of Marin on 4/26/19 The text book covers more than necessary topics for an introductory chemistry as a prerequisite for General Chemistry. This international school of culinary arts was founded on the techniques and skills of French chef Auguste Escoffier. It has been rated among North America's top culinary schools, perhaps in part due to its reputation for delivering personalized support, low student-to-teacher ratios and professional focus. read more Reviewed by Marten Lettinga, Lecturer, Thompson Rivers University on 10/9/13 The textbook does not have a glossary, index or table of contents. read more Chapter 1: What Is Chemistry? It publishes 20 daily articles and offers instructions that are easy to follow while helping readers discover the joy of cooking, baking and food. A glaring exception is the periodic table - much of the... Ball is a professor of chemistry at Cleveland State University in Ohio. However, there is no index or glossary. Upon closer examination, these topics receive a surface-level treatment; this is not inappropriate for a one-semester "bridge"... Classic Croissants and Bun and Roll classes are only a few of the popular online baking classes it offers, and each one is taught by an award-winning professional, such as Peter Reinhart, who leads the Artisan Bread Baking class.Photo Courtesy: @therealbluprint/Twitter MORE FROM QUESTIONSANSWERED.NET Attribution-NonCommercial-ShareAlike CC BY-NC-SA Learn more about reviews.