

**CLASS XII (2020-21)**  
**(THEORY)**

**Total Periods (Theory 98 + Practical 36)**

**Time :3Hours**

**70Marks**

Unit No.	Title	No. of Periods	Marks
Unit I	Solid State	8	23
Unit II	Solutions	8	
Unit III	Electrochemistry	7	
Unit IV	Chemical Kinetics	5	
Unit V	Surface Chemistry	5	
Unit VII	p -Block Elements	7	19
Unit VIII	d -and f -Block Elements	7	
Unit IX	Coordination Compounds	8	
Unit X	Haloalkanes and Haloarenes	9	28
Unit XI	Alcohols, Phenols and Ethers	9	
Unit XII	Aldehydes, Ketones and Carboxylic Acids	10	
Unit XIII	Amines	7	
Unit XIV	Biomolecules	8	
	<b>Total</b>	<b>98</b>	<b>70</b>

**Unit I: Solid State**

**8 Periods**

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.

**UnitII:Solutions**

**8Periods**

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.

**UnitIII:Electrochemistry**

**7Periods**

Redox reactions, EMF of a cell, standard electrode potential, Nernst equation and its application to chemical cells, Relation between Gibbs energy change and EMF of a cell, conductance in electrolytic solutions, specific and molar conductivity, variations of conductivity with concentration, Kohlrausch's Law, electrolysis.

**Unit IV:Chemical Kinetics****5Periods**

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).

**Unit V:SurfaceChemistry****5Periods**

Adsorption - physisorption and chemisorption, factors affecting adsorption of gases on solids, colloidal state: distinction between true solutions, colloids and suspension; lyophilic, lyophobic, multi-molecular and macromolecular colloids; properties of colloids; Tyndall effect, Brownian movement, electrophoresis, coagulation.

**UnitVII:p-BlockElements****7Periods**

**Group -15 Elements:** General introduction, electronic configuration, occurrence, oxidation states, trends in physical and chemical properties; Nitrogen preparation properties and uses; compounds of Nitrogen: preparation and properties of Ammonia and Nitric Acid.

**Group 16 Elements:** General introduction, electronic configuration, oxidation states, occurrence, trends in physical and chemical properties, dioxygen: preparation, properties and uses, classification of Oxides, Ozone, Sulphur -allotropic forms; compounds of Sulphur: preparation properties and uses of Sulphur-dioxide, Sulphuric Acid:properties and uses; Oxoacids of Sulphur (Structures only).

**Group 17 Elements:** General introduction, electronic configuration, oxidation states, occurrence, trends in physical and chemical properties; compounds of halogens, Preparation, properties and uses of Chlorine and Hydrochloric acid, interhalogen compounds, Oxoacids of halogens (structures only).

**Group 18 Elements:** General introduction, electronic configuration, occurrence, trends in physical and chemical properties, uses.

**Unit VIII: d and fBlockElements****7Periods**

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, colour, catalytic property, magnetic properties, interstitial compounds, alloy formation.

**Lanthanoids** - Electronic configuration, oxidation states and lanthanoid contraction and its consequences.

**Unit IX:CoordinationCompounds****8Periods**

Coordination compounds - Introduction, ligands, coordination number, colour, magnetic properties and shapes, IUPAC nomenclature of mononuclear coordination compounds. Bonding, Werner's theory, VBT, and CFT.

**Unit X: HaloalkanesandHaloarenes.****9Periods**

**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).

**Unit XI: Alcohols, Phenols and Ethers****9 Periods**

**Alcohols:** Nomenclature, methods of preparation, physical and chemical properties (of primary alcohols only), identification of primary, secondary and tertiary alcohols, mechanism of dehydration.

**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 XII: Aldehydes, Ketones and Carboxylic Acids****10 Periods**

**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.

**Unit XIII: Amines****7 Periods**

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

**Unit XIV: Biomolecules****8 Periods**

**Carbohydrates** - Classification (aldoses and ketoses), monosaccharides (glucose and fructose), D-L configuration

**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.

**Nucleic Acids:** DNA and RNA.

**PRACTICALS**

Evaluation Scheme for Examination	Marks
Volumetric Analysis	08
Salt Analysis	08
Content Based Experiment	06
Project Work	04
Class record and viva	04
Total	30

**PRACTICAL SYLLABUS****36 Periods**

Micro-chemical methods are available for several of the practical experiments. Wherever possible, such techniques should be used.

## A. Chromatography

- i) Separation of pigments from extracts of leaves and flowers by paper chromatography and determination of Rf values.
- ii) Separation of constituents present in an inorganic mixture containing two cations only (constituents having large difference in Rf values to be provided).

## A. Preparation of Inorganic Compounds

Preparation of double salt of Ferrous Ammonium Sulphate or Potash Alum.

Preparation of Potassium Ferric Oxalate.

## B. Tests for the functional groups present in organic compounds:

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

## C. Characteristic tests of carbohydrates, fats and proteins in pure samples and their detection in given foodstuffs.

## D. Determination of concentration/ molarity of $\text{KMnO}_4$ solution by titrating it against a standard solution of:

- i) Oxalic acid,
- ii) Ferrous Ammonium Sulphate

(Students will be required to prepare standard solutions by weighing themselves).

## E. Qualitative analysis

Determination of one cation and one anion in a given salt.

**Cation :**  $\text{Pb}^{2+}$ ,  $\text{Cu}^{2+}$ ,  $\text{As}^{3+}$ ,  $\text{Al}^{3+}$ ,  $\text{Fe}^{3+}$ ,  $\text{Mn}^{2+}$ ,  $\text{Zn}^{2+}$ ,  $\text{Cu}^{2+}$ ,  $\text{Ni}^{2+}$ ,  $\text{Ca}^{2+}$ ,  $\text{Sr}^{2+}$ ,  $\text{Ba}^{2+}$ ,  $\text{Mg}^{2+}$ ,  $\text{NH}_4^+$

**Anions:**  $(\text{CO}_3)^{2-}$ ,  $\text{S}^{2-}$ ,  $(\text{SO}_3)^{2-}$ ,  $(\text{NO}_2)^-$ ,  $(\text{SO}_4)^{2-}$ ,  $\text{Cl}^-$ ,  $\text{Br}^-$ ,  $\text{I}^-$ ,  $\text{PO}_4^{3-}$ ,  $(\text{C}_2\text{O}_4)^{2-}$ ,  $\text{CH}_3\text{COO}^-$ ,  $\text{NO}_3^-$

(Note: Insoluble salts excluded)

## PROJECT

### 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 on it.
- 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 powder, chilli powder and pepper.

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

**Practical Examination for Visually Impaired Students of Classes XI and XII  
Evaluation Scheme**

Time Allowed: Two hours

Max. Marks: 30

Identification/Familiarity with the apparatus	5 marks
Written test (based on given/prescribed practicals)	10 marks
Practical Record	5 marks
Viva	10 marks
<b>Total</b>	<b>30 marks</b>

**General Guidelines**

- The practical examination will be of two hour duration.
  - A separate list of ten experiments is included here.
  - The written examination in practicals for these students will be conducted at the time of practical examination of all other students.
  - The written test will be of 30 minutes duration.
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- The question paper given to the students should be legibly typed. It should contain a total of 15 practical skill based very short answer type questions. A student would be required to answer any 10 questions.
  - A writer may be allowed to such students as per CBSE examination rules.
  - All questions included in the question papers should be related to the listed practicals. Every question should require about two minutes to be answered.
  - These students are also required to maintain a practical file. A student is expected to record at least five of the listed experiments as per the specific instructions for each subject. These practicals should be duly checked and signed by the internal examiner.
  - The format of writing any experiment in the practical file should include aim, apparatus required, simple theory, procedure, related practical skills, precautions etc.
  - Questions may be generated jointly by the external/internal examiners and used for assessment.
  - The viva questions may include questions based on basic theory/principle/concept, apparatus/materials/ chemicals required, procedure, precautions, sources of error etc.
- A. Items for Identification/Familiarity of the apparatus for assessment in practical (All experiments)**
- Beaker, glass rod, tripod stand, wire gauze, Bunsen burner, Whatman filter paper, gas jar, capillary tube, pestle and mortar, test tubes, tongs, test tube holder, test tube stand, burette, pipette, conical flask, standard flask, clamp stand, funnel, filter paper
- Hands-on Assessment
- Identification/familiarity with the apparatus
  - Odour detection in qualitative analysis

**B. List of Practical**

**The experiments have been divided into two sections: Section A and Section B. The experiments mentioned in Section B are mandatory.**

## SECTION- A

### A Chromatography

(1) Separation of pigments from extracts of leaves and flowers by paper chromatography and determination of  $R_f$  values (distance values may be provided).

### B Tests for the functional groups present in organic compounds:

(1) Alcoholic and Carboxylic groups.

(2) Aldehydic and Ketonic

### C Characteristic tests of carbohydrates and proteins in the given foodstuffs.

### D Preparation of Inorganic Compounds- Potash Alum

## SECTION-B (Mandatory)

### E Quantitative analysis

(1) (a) Preparation of the standard solution of Oxalic acid of a given volume

(b) Determination of molarity of  $\text{KMnO}_4$  solution by titrating it against a standard solution of Oxalic acid.

(2) The above exercise [F 1 (a) and (b)] to be conducted using Ferrous ammonium sulphate (Mohr's salt)

### F Qualitative analysis:

(1) Determination of one cation and one anion in a

given salt. Cation  $-\text{NH}_4^+$

Anions  $-\text{CO}_3^{2-}, \text{S}^{2-}, \text{SO}_3^{2-}, \text{Cl}^-, \text{CH}_3\text{COO}^-$

(Note: Insoluble salts excluded)

**Note:** The above practicals may be carried out in an experiential manner rather than recording observations.

### Prescribed Books:

1. Chemistry Part -I, Class-XII, Published by NCERT.
2. Chemistry Part -II, Class-XII, Published by NCERT.

**QUESTION PAPER DESIGN**  
CLASSES –XI and XII (2020-21)  
CHEMISTRY (Code No. 043)

1. There shall be two different parts in the Board examination for the year 2020-21. The two-part Assessment will carry weightage of fifty percent for each section.

**Part A** will be the objective type exams OMR/ Computer based test for the complete rationalized syllabus for 2020-21. It will comprise of MCQ as well as Assertion/ Reasoning type questions. MCQ and Assertion/ Reasoning type questions will include the format of case based/ source based/ integrated questions.

**Part B** will be a subjective/descriptive type test for the complete rationalized syllabus for 2020-21, announced by the board and that will be held with the objective type test.

2. No chapter wise weightage. Care to be taken to cover all the chapters.

3. Suitable *internal variations may be made for generating various templates.*

4. **Choice(s):**

- There will be no overall choice in the question paper. However internal choices will be given in all these sections.
- 33% Choice will be given in both sections (Part A and Part B) separately

**PART A: Objective type Paper**

Type	Marks for each question	No. of Questions	Total Marks	Percentage
Objective	1	19	19	54.29
	2	5	10	28.57
CaseBased	3	2	6	17.14
<b>Total</b>		<b>26</b>	<b>35</b>	<b>100</b>

**PART B: Descriptive paper**

Type	Marks for each question	No. of Questions	Total Marks	percentage
Short Answer- I	2	4	8	22.86
Short Answer- II	3	4	12	34.28
Long Answer	5	3	15	42.86
<b>Total</b>		<b>11</b>	<b>35</b>	<b>100</b>

S.No	Domains	Total Marks	%
1	<p><b>Remembering and Understanding:</b> Exhibit memory of previously learned material by recalling facts, terms, basic concepts and answers. Demonstrate understanding of facts and ideas by organizing, comparing, translating, interpreting, giving descriptions and stating main ideas.</p>	28	40
2	<p><b>Applying:</b> Solve problems to new situations by applying acquired knowledge, facts, techniques and rules in a different way.</p>	21	30
3	<p><b>Analysing, Evaluating and Creating:</b> Examine and break information into parts by identifying motives or causes. Make inferences and find evidence to support generalizations. Present and defend opinions by making judgments about information, validity of ideas or quality of work based on a set of criteria. Compile information together in a different way by combining elements in a new pattern or proposing alternativesolutions.</p>	21	30