Worksheet - Evaporation vs Boiling

Evaporation	Boiling

1.Quick 1.Slow

2.Occurs at a definite temperature(boiling point)

2.Occurs at all temperatures

3.Occurs throughout the liquid

3.Takes place only from the exposed surface of the liquid

4.Bubbles are formed 4.No bubbles are formed

5.To initialize this process, a heat energy source is supplied to the liquid

5.Sunlight or surrounding temperature is a major source to make vapor