

NCERT Solutions Class 8 Science (Curiosity)

Chapter 1 Exploring the Investigative World of Science

Question Answer (InText)

Question 1. Probe and Ponder (Page 1)

Is there a question that makes you curious about the world?

Write it here! _____

Answer:

- Why does rice cook faster in a pressure cooker than in an open vessel?
- Why do cut apples turn brown after some time?
- Why does ice melt faster in warm water than in cold water?

(Questions may vary)

Question 2. Why has nature created such a vast variety of plants and animals? (Page 1)

Answer: Nature has created a vast variety of plants and animals to maintain balance in ecosystems.

Question 3. What symbols are used in the book to represent deep knowledge and imagination, respectively? (Page 2)

Answer: A root at the bottom of the left pages represents deep knowledge, and a kite on top of the right pages represents curiosity and imagination.

Question 4. What does it mean to investigate like a scientist? (Pages 2, 6, 7)

Answer: It means asking specific questions, designing controlled experiments, making observations, measuring, and drawing conclusions one step at a time.

Question 5. What is the importance of curiosity in Science? (Page 2)

Answer: Curiosity is the starting point of Science. Asking “why” and “how” helps us begin investigations and discover new knowledge.

Question 6. What scientific topics will be covered in the textbook this year? (Pages 3, 4, 5)

Answer: The following chapter will be covered this year:

- Microbes and health
- Electricity and its effects
- Force, pressure, and motion
- Particles, elements, compounds, mixtures
- Light: reflection, mirrors, and lenses
- Phases of the Moon and calendars
- Ecosystems and climate change

Question 7. How can human activity affect the Earth's climate? (Page 5)

Answer: Human actions like burning fossil fuels and deforestation can change the Earth's temperature, disrupt climate patterns, and cause serious consequences.

Question 8. Why is one side of a puri thinner than the other? (Page 6)

Answer: When a puri is fried, steam forms inside, expanding and pushing one side more, making it thinner. This can depend on dough thickness, temperature, or how it's dropped in oil.

Question 9. Do puris puff better when made fresh or from stored dough? (Page 7)

Answer: Puris usually puff better when made from fresh dough rather than stored dough. Fresh dough has the right moisture and softness, which helps the puris puff up properly. Stored dough often becomes dry and hard, making it difficult for the puris to puff up well.

Question 10. What is a systematic investigation? (Page 7)

Answer: A method where only one variable is changed at a time, others are kept constant, and careful observations and records are made.

