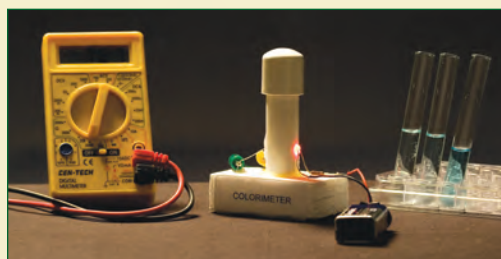


## Chemistry



**Chemistry LabPaqs have been in continuous use since 1994. They contain traditional laboratory experiments uniquely designed to mirror those performed on higher education campuses around the world.**

- Chemistry LabPaqs are widely adopted for *online and on-campus* courses and are used with fully accredited courses by *thousands of college and high school students* each year.
- Chemistry LabPaqs are designed in accordance with *micro-scale* chemistry principles and techniques and contain the same types of *chemicals* used in campus labs.
- Each LabPaq comes *complete* with a full color lab manual on CD and contains all required science equipment, chemicals, and supplies such as beakers, test tubes, well-plates, a 500 gram digital scale, and a custom designed burner stand.
- Over 50 *academically aligned* chemistry experiments complement and reinforce traditional college and high school chemistry curricula and learning objectives.
- Chemistry LabPaq experiments are very *well-designed*. They were initially developed by distinguished online Chemistry Professor Peter Jeschofnig, PhD, and labs are continuously improved in subsequent releases through collaboration with the extensive Hands-On Labs' academic community..
- LabPaqs are *SAFE, fully insured*, and have a 15-year, 100% safety record.
- LabPaq *Answer Keys* and *Grading Rubrics* are available.
- LabPaqs are developed and produced by an *educator-owned company* with a sincere commitment to foster excellence in online as well as on-campus science education.
- LabPaqs are assembled to exacting quality control standards.



EXPERIMENT NAME	LABPAQ NAME & EXPERIMENTS										
	C K - 1	C K - 1 0 0	C K - 1 0 1	C K - 1 0 2	C K - 1 0 4	C K - 1 0 5	C K - 1 0 7	C K - 1 0 8	C K - 1 2	C K - 1 S	C K - 1 W
Acid/Base Chemistry		•									
Analysis of Phosphate In Water											•
Antacid Analysis and Titration											
Beer's Law & Colorimetry			•			•			•	•	
Caloric Content of Food	•		•	•	•		•	•		•	
Chemical reactions		•									
Chromatography of Food Dyes			•	•		•		•	•	•	
Colligative Properties & Osmotic Pressure			•			•			•	•	
Counting with Mass and Volume		•									
Determination of Ka for a Weak Acid						•			•		
Determination of Water Hardness	•						•			•	
Dissolved Oxygen											
Electrochemical Cells and Cell Potentials									•	•	•
Enzymes and Temperature				•							•
Extraction of DNA											•
Hydrolysis of Acetylsalicylic Acid: Sympathetic Ink*				•							
Identification of Metallic Ions	•				•					•	
Internet Lab- NO physical lab requirements											
Ionic Reactions	•		•				•	•		•	
Laboratory Techniques & Measurements	•		•	•	•		•	•		•	•
Le Chatelier's Principle			•			•	•	•	•	•	
Lewis Structure Model					•						
Light Energy - Design and Construction of a Quantitative		•									
Light Energy - Visible Spectra & Nature of Light and Color		•									
Liquids & Solids	•					•	•			•	
Macromolecules of Life (continued): Testing for Starch											•
Macromolecules of Life (continued): Visualization of Lipids											•
Macromolecules of Life (continued): Testing for Lipids											•
Macromolecules of Life: Testing for Amino Acids											•
Macromolecules of Life: Testing for Sugar											•
Massing activities		•									
Math Practice Lab					•						
Measuring Density											
Melting Points				•							
Modeling Alkanes (Handout)						•					
Mole Concept - No physical lab requirements											
Naming Chemical Compounds *					•						
Observations of Chemical Changes	•				•		•			•	•
Oxidation-Reduction / Activity Series			•					•	•	•	•
Physical & Chemical Properties	•		•		•		•	•		•	•
Properties of Gases	•		•			•	•	•		•	
Properties of Matter		•									
Qualitative Anion Tests			•					•	•		
Qualitative Cation Tests									•	•	
Reaction Order and Rate Laws									•	•	•
Saponification - Synthesis & Analysis of Soap											
Separation of a Mixture of Solids	•		•		•		•	•		•	•
Stereochemistry I				•							
Stereochemistry II				•				•			
Stoichiometry of a Precipitation Reaction	•		•		•		•	•		•	
Synthesis of Volatile, Fragrant Esters											
Taking Measurements		•									
The Scientific Method		•									
Titration for Acetic Acid in Vinegar						•			•	•	
Titration for Acetic Acid in Vinegar & Using Buffers			•					•			
<b>Number of Experiments:</b>	11	9	14	8	10	9	11	13	11	20	15