

Problem#8

When dumplings rise



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Problem No. 8

Frozen dumplings sink in water. However, they rise to the surface when cooked in boiling water. Are the dumplings ready once they float? Investigate this effect.



Strong and Weak points of the Rep

Strong Points

The parameters were good
Considered altitude

Weak Points

- Use of simple and low-key methods
 - Weak expression
 - Unknown conclusion
 - Description of bad experiment
 - Using low methods
 - Explanation of the non-concept
- The shape of the dumplings was wrong.
They did not explain the graphs.



Strong and Weak points of the Opp

Strong Points

- Considering points and objections
- Good summary

Weak Points

- Poor discussion
- Less meaningful questions
- Poor expression technique



Short question

What do you see if salt is added to the boiling water in which the dumplings are to be placed?

Does the freezing time of dumplings have an effect on cooking time?

What is the effect of using yeast in dough?

Do all dumplings come to the water?

When dumplings come to the water, they are necessarily cooked and usable?

What parameters can be used to make the cooking time faster?

What are the methods for doing this test?

