

# **METHOD OF SCIENCE**

**Pulin B. Chakraborty**

**[Pulin\\_Chakraborty@yahoo.co.in](mailto:Pulin_Chakraborty@yahoo.co.in)**

# A STORY OF RINI



# RINI'S STUDY



# Observation

**Rini, a girl child,  
watches her  
grandmother while  
baking bread. She  
asks her  
grandmother,  
“ what makes the  
bread rise?”**

**The grandmother  
explains,” yeast  
releases a gas as it  
feeds on sugar”.**



# Research Question

**Rini thinks, ....  
Will less or  
more amount of  
sugar have any  
affect on the  
size of the  
bread?**



# Research (Literature survey)

**Rini reads books on the areas of baking and fermentation and tries to come up with the idea to test her question.**

\*\*\*\*\*

**She keeps all the information on this topic in a rough book**

**(here it is Log Book).**



# Research (Contd...)

**Rini talks with her teacher who gives her an Experimental Design Diagram to set up the Experiment (परीक्षण) for her investigation.**



# Research (Contd....)

**She explained her the experimental variables-**

- **Independent** (स्वतंत्र)
- **Dependent** (निर्भर)

**She also explained her -  
Control** (नियंत्रण)

**&**

**Constants** (स्थिरांक)  
**in the Experiment.**



# Formulation of Hypothesis

**After talking with her teacher and friends and conducting further research, Rini comes up with a hypothesis-**

**“More amount of sugar, if added, the bread will rise higher.”**



# What is a Hypothesis

The hypothesis is an **educated guess** about the relationship between the independent and dependent variables.

# Objectives chosen for the research

**It may be-**

**To find out optimum amount of sugar for getting maximum volume of the bread**

# Experimental Variables

## (I. Independent Variable)

The independent variable is a variable (often denoted by  $x$ ) whose variation does not depend on that of another.

An independent variable is also defined as the variable that is changed (if necessary) or controlled in a scientific experiment.

Here, Rini is going to use 25, 50, 100, 250 & 500 g. of sugar (per kg flour) in her experiment

# **Experimental Variables**

## **(II. Dependent Variable)**

The dependent, or responding variable, is the factor that may change as a result of changes made in the independent variable.

**Here it is  
size of the bread**

# Experimental Variables

Independent  
Variables

**25**

**50**

**100**

**250**

**500**

**gm of sugar**

Dependent  
Variable

**Size (Volume)  
of the  
bread,  $\text{cm}^3$**

# Conducting Experiment

Her teacher helps her to come up with an experimental **procedure** and list of needed materials.



She also discusses with Rini about **control group**

# What is Control Group ?

**In a scientific experiment, the control is the group that serves as the standard of comparison.**

**The control group may be a  
"no treatment"**

**or**

**"experimenter's selected group".**



**All Scientific  
Experiments must have  
a  
Control Group.**

# **Control Group in Rini's Experiment**

**Because her grandmother always used 50g. of sugar in her recipe, so, Rini decided to use that amount (i.e. 50g. of sugar) as control group.**

# Constants

**Rini's teacher reminds her to keep all other factors same so that any observed changes in the bread can be because of the variation in the amount of sugar.**



# Constants

**The constants,  
in an experiment,  
are all the factors  
that are kept unchanged.**

# Constants in Rini's Experiment

**They may be:**

- **Oven used**
- **Brand of ingredients**
- **Cooking time**
- **Type of pan used**
- **Air temperature and Humidity of the cooking place**
- **Oven temperature,**
- **Age of the yeast... etc.**

# Rini's Experiment

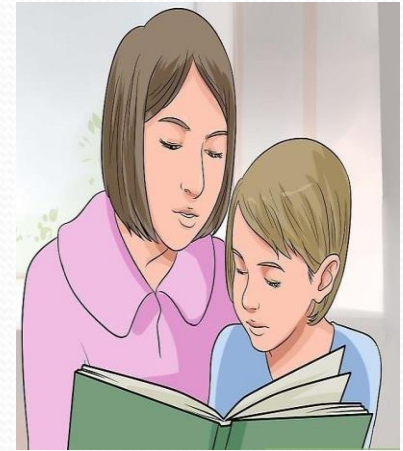
**Rini writes procedure for her experiment along with a materials list in her Rough Book.**

\*\*\*\*\*

**Rini got both of these checked by her teacher when teacher checks and gives caution if any safety measures to be taken during material handling.**

\*\*\*\*\*

**She also advised her to take photographs at all the steps of the experiment as documentation**



# **Trials**

**Trials refer to replicate (repeat) groups that are exposed to the same conditions in an experiment.**

**Here, Rini is going to test -  
each of the sugar variables (25,  
50, 100 g... etc.) 3 times**

# **Data Collection and Analysis of Results**

**Rini comes up with  
a table which she  
used to record her  
data  
(i.e. information).**

**\*\*\*\***

**Analyzed data with  
simple statics**





# RESULT

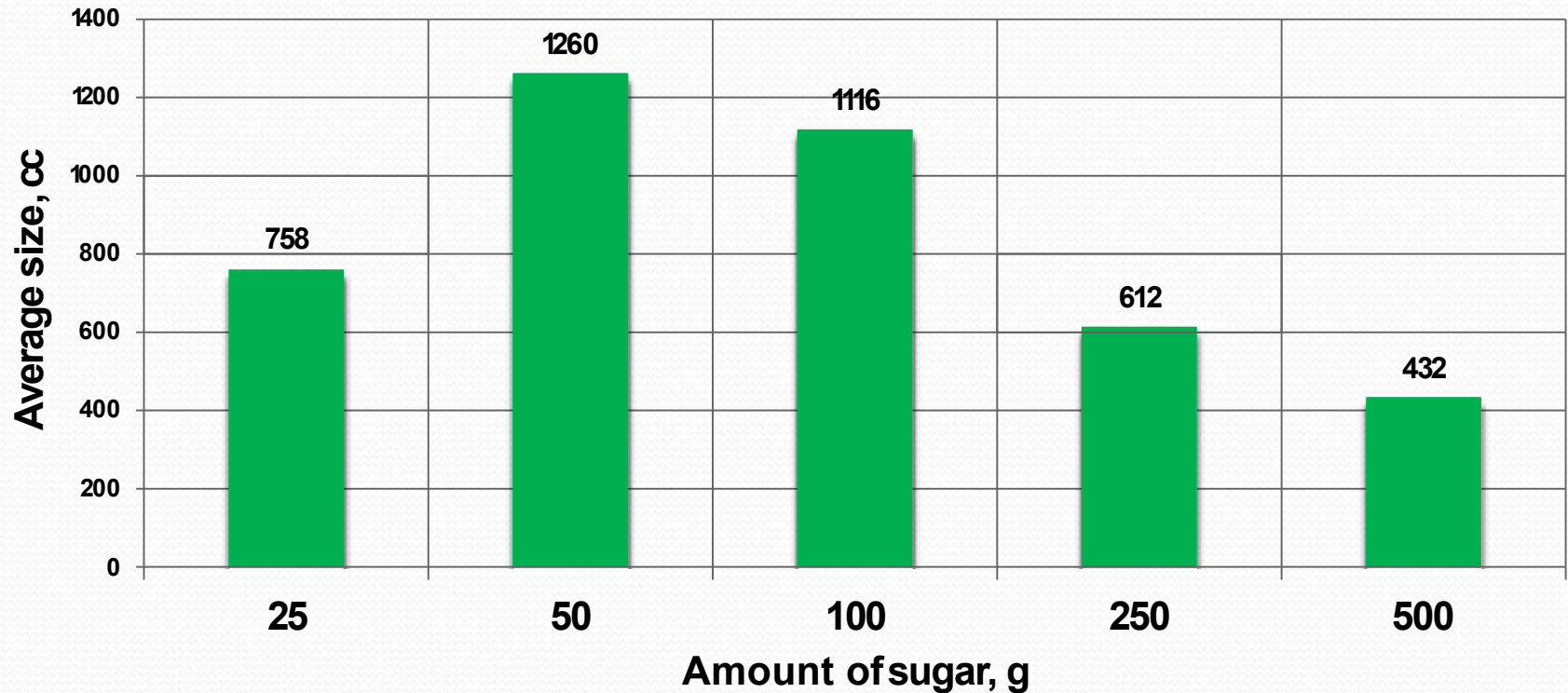
[Size of Baked Bread (LxWxH), cm<sup>3</sup>]

Table-1. Size of Bread Loaf (cm<sup>3</sup>)

Amt. of Sugar (g.)	Trials			Average Size (cm <sup>3</sup> )
	1	2	3	
25	768	744	761	758
50 (Control group)	1296	1188	1296	<b>1260</b>
100	1188	1080	1080	<b>1116</b>
250	672	576	588	612
500	432	504	360	432

# Statistical Representation of Result (1<sup>st</sup> Experiment)

Fig.-1. Size of the Bread (cc) in 1<sup>st</sup> Experiment



# **Data Collection and Analysis of Results**

**Rini examines her data and  
notices that her  
control worked best  
in this experiment,  
But,  
Not remarkably better than  
100g. of sugar.**

# Conclusion

**Rini rejects her hypothesis, but decides to re-test using amounts of sugar between 50g. and 100g.**

# **Experiment**

**Rini, once again, gathers her materials and carries out her experiment for the 2<sup>nd</sup> time.**

**The results she got are-**

# RESULT

[Size of Baked Bread (LxWxH), cm<sup>3</sup> ]

Table - 2. Size of Bread Loaf (cm<sup>3</sup>)

Amt. of Sugar (g-)	Trials			Average
	1	2	3	Size (cm <sup>3</sup> )
<b>50</b> <b>(Control group)</b>	<b>1296</b>	<b>1440</b>	<b>1296</b>	<b>1344</b>
<b>60</b>	<b>1404</b>	<b>1296</b>	<b>1440</b>	<b>1380</b>
<b>70</b>	<b>1638</b>	<b>1638</b>	<b>1560</b>	<b>1612</b>
<b>80</b>	<b>1404</b>	<b>1296</b>	<b>1296</b>	<b>1332</b>
<b>90</b>	<b>1080</b>	<b>1200</b>	<b>972</b>	<b>1084</b>

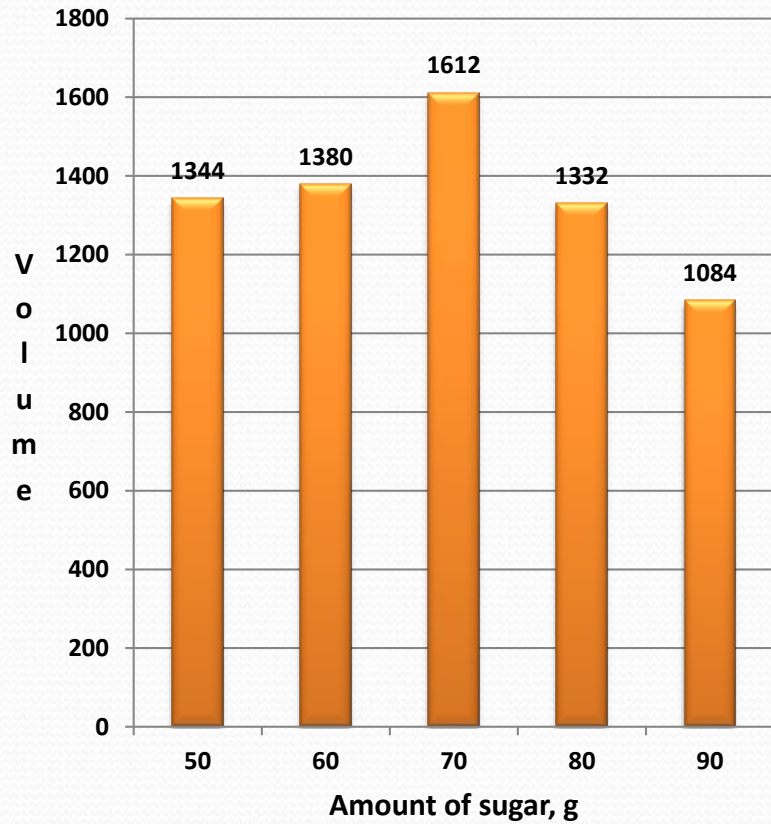
# Data Analysis

**Table -3. Expressing various ways of changes of size of the bread**

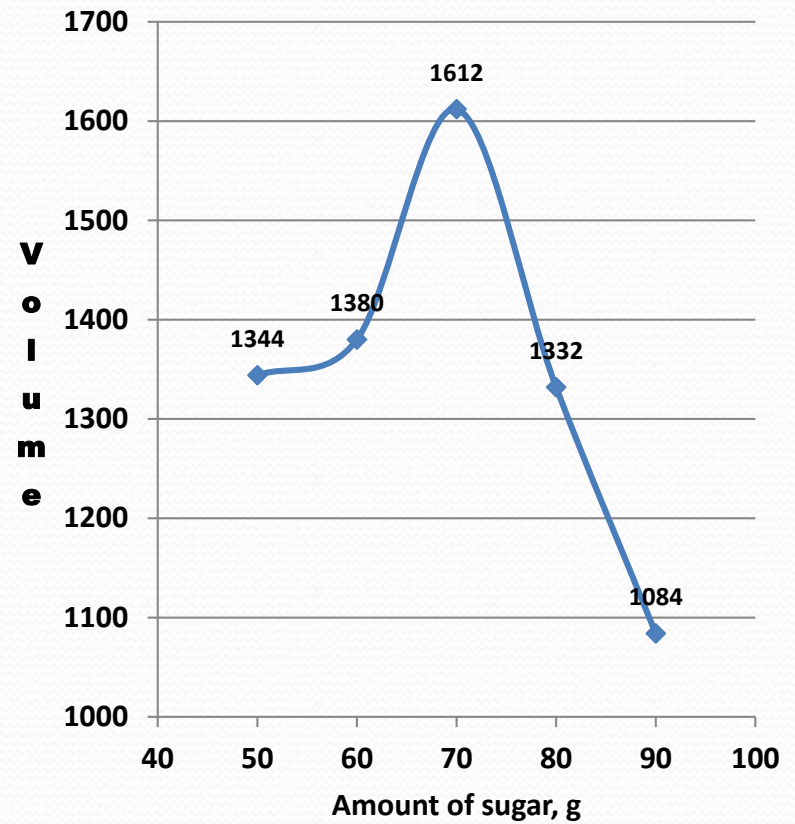
<b>Treatments (Amount of Sugar), (g.)</b>	<b>Size of bread, (cm<sup>3</sup>)</b>	<b>Increase/ Decrease over control (by volume), (cm<sup>3</sup>)</b>	<b>Increase/ Decrease over control (%)</b>	<b>Proportionate Increase/ Decrease over control</b>
<b>50</b>	<b>1344</b>	<b>0</b>	<b>100.00</b>	<b>1.00</b>
<b>60</b>	<b>1380</b>	<b>36</b>	<b>2.68</b>	<b>1.03</b>
<b>70</b>	<b>1612</b>	<b>268</b>	<b>19.42</b>	<b>1.20</b>
<b>80</b>	<b>1332</b>	<b>-12</b>	<b>-0.74</b>	<b>0.99</b>
<b>90</b>	<b>1084</b>	<b>-260</b>	<b>-19.52</b>	<b>0.81</b>

# Graphical representations of Result

Voulme of bread, cm<sup>3</sup>



Voulme of bread, cc





# Conclusion

**Rini finds that 70g. of sugar produces Largest Loaf.**



**So, her Hypothesis is Accepted**

# Communication of the Results

**Rini tells her  
grandmother  
about her findings  
and  
Prepares **4 charts**  
to present her  
project at CSC.**



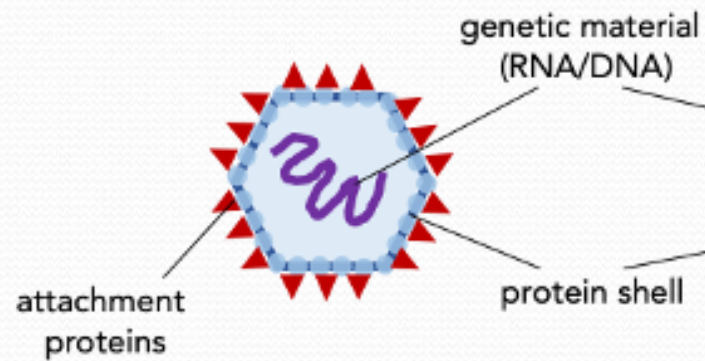
<b>ECONOMY</b>	अर्थव्यवस्था
<b>INFRASTRUCTURE</b>	आधारिक संरचना
<b>SYSTEM</b>	प्रणाली
<b>DEMOGRAPHY</b>	जनसांख्यिकी
<b>DEMAND</b>	मांग



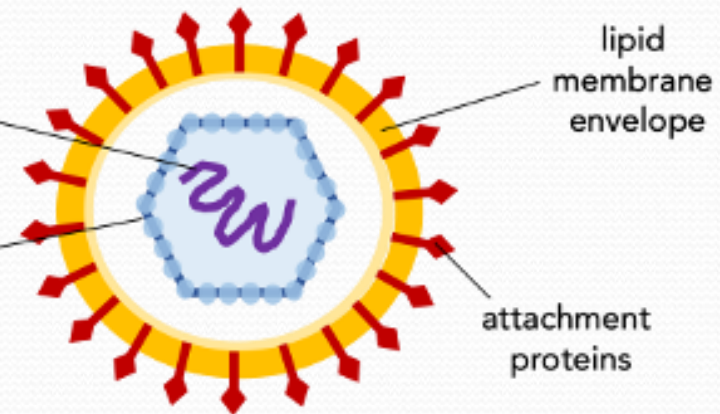
# **PROJECT IDEAS**

# MODEL OF VIRUS

Non-enveloped virus



Enveloped virus







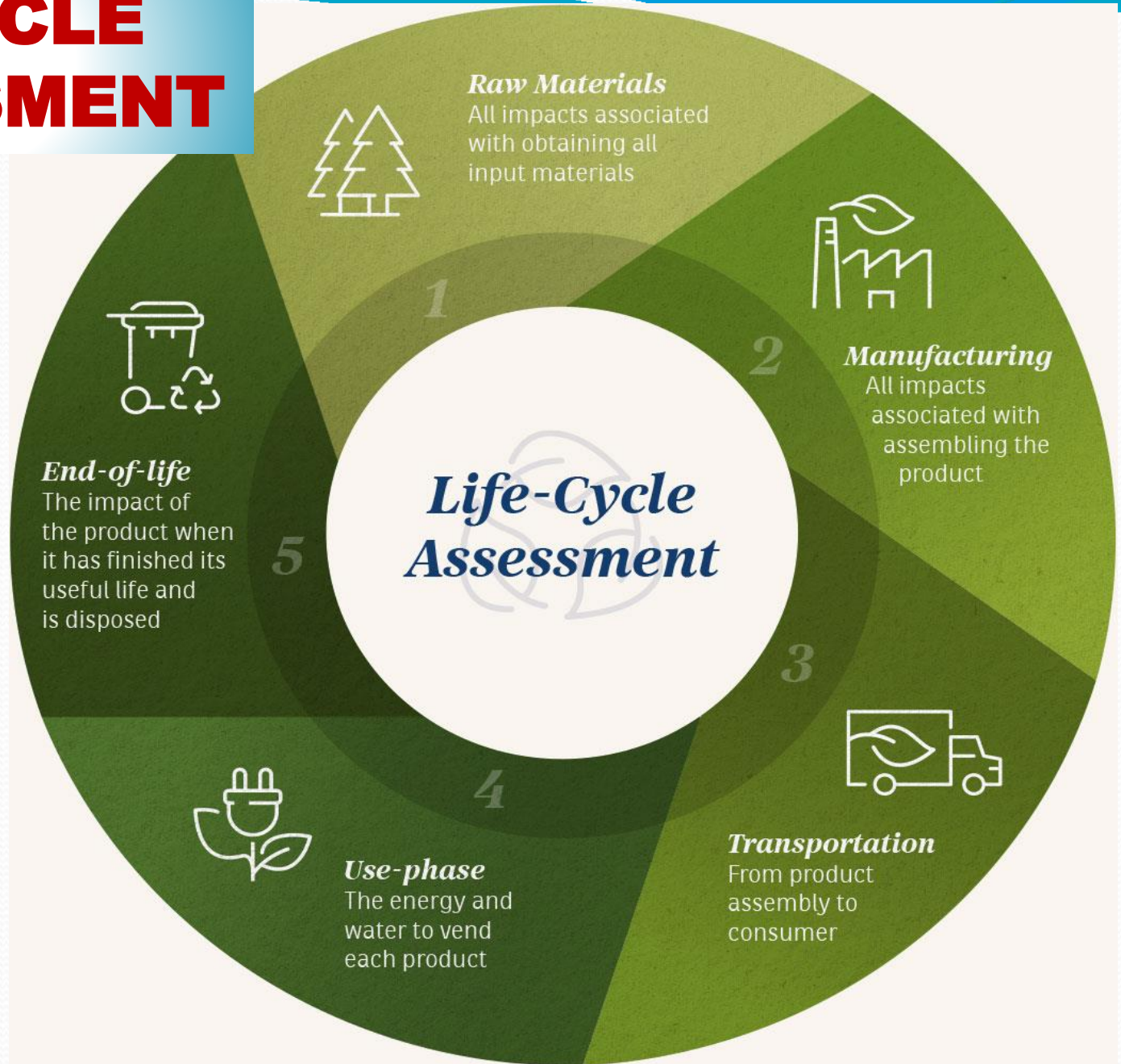




# STUDY ON SNEEZING



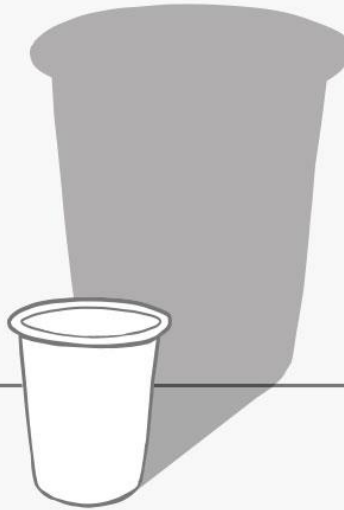
# LIFE CYCLE ASSESSMENT



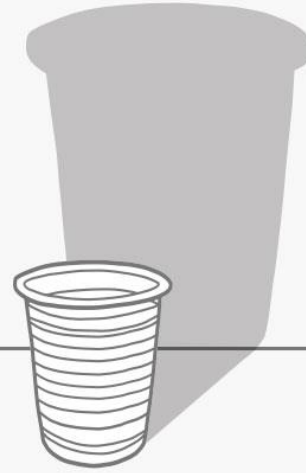
**31.17g**  
CO<sub>2</sub>eq



**26.74g**  
CO<sub>2</sub>eq



**24.47g**  
CO<sub>2</sub>eq



**9.87g**  
CO<sub>2</sub>eq



**Ceramic Mug\***  
*with Kettle*

**Standard Paper Cup**  
*with Vending Machine*

**KLIX Plastic Cup (PS)**  
*with KLIX*

**KLIX Eco Cup™**  
*with KLIX*

# SOIL SOLARIZATION

## मृदा सौर्यीकरण



**Figure 1.** A raised bed being solarized. (Source: Garden Betty, [www.gardenbetty.com](http://www.gardenbetty.com))



**Figure 2.** Mid-scale, or large-garden, solarization. (Source: The Samuel Roberts Noble Foundation, [www.noble.org](http://www.noble.org))

Soil solarization is a method of soil-disinfestation based on its solar **heating** by mulching a soil with a transparent polyethylene during the hot season, thereby controlling soilborne pests. Pathogen and disease control are attributed to microbial, chemical, and physical processes in addition to the thermal killing.



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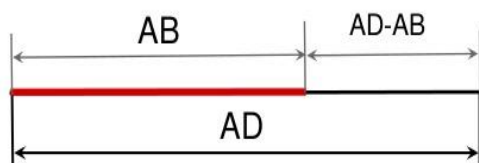


शरीर खुरचनेवाला

तुरई

## Golden Ratio

$$\frac{AB}{AD-AB} = \frac{AD}{AB} = 1.618$$



The Golden Ratio is found when we divide a line segment into two parts so that:

the longer part divided by the shorter part

is also equal to

the whole length divided by the longer part

and the result of these divisions equals

**1.618**



### Example:

Let,  $AB = 1$ ,  $AD = 2.62$

&  $(AD - AB) = 2.62 - 1 = 1.62$

Then,  $AD / (AD - AB) = 2.62 / 1.62 = 1.617$

$(AD - AB) / AB = 1.62 / 1 = 1.62$

## The Fibonacci Sequence

1,1,2,3,5,8,13,21,34,55,89,144,233,377...

$$1+1=2$$

$$1+2=3$$

$$2+3=5$$

$$3+5=8$$

$$5+8=13$$

$$8+13=21$$

$$13+21=34$$

$$21+34=55$$

$$34+55=89$$

$$55+89=144$$

$$89+144=233$$

$$144+233=377$$

## Pineapples Grow in a Numerical Sequence



8 parallel rows of scales spiraling gradually



13 parallel rows of scales spiraling at a medium slope



21 parallel rows of scales spiraling steeply

1-2-3-5-8-13-21-34-55-89...

# **MORE AREAS**

- 1. Hydroponics**
- 2. Making some useful model using thrown away materials**
- 3. Mulching of crop**
- 4. Water filter using bio-materials**
- 5. Making & marketing mask**
- 6. Demographic changes in the area (by age and sex), in school**
- 7. Impact of demographic changes in domestic animals**

**Thanks to all my  
little friends**



**&  
Wish you all a grand  
success**