

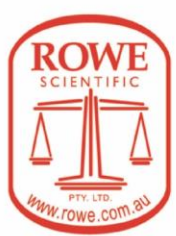


Prize Winner

**Multimedia
Year 5-6**

Priyanka Thavarajah

Seymour College



Multimedia Written Report – What Makes Cakes Fluffy?

By Priyanka Thavarajah, Seymour College 6.1

Report:

Baking cupcakes is one of my favourite pastime activities. One day I was biting into a particularly fluffy cupcake when I wondered 'What makes cakes fluffy?'

One of the problems I faced when exploring this topic was not understanding the chemical reactions used to make cakes rise. The more I researched the more I realised how many scientific theories, like decomposition reactions, I did not understand. It was making me very confused.

To control this rush of information, I took a step back and decided to make a plan, starting off with my question then branching out, slowly building a storyline. I used this to specify my research and gather only the information that I needed by asking my dad to help me understand the necessary chemical theory and by doing my own research.

Another problem I faced was having to shorten my video. After filming my whole script and putting it together I realised that it exceeded the time limit by 30 seconds.

I solved this issue by relooking at my script, shortening sections, talking a little faster and re-filming the first half of my video. The fact that I had to redo so much of my hard work didn't upset me because I know that scientists constantly redo and improve their designs for inventions, medicines and more all the time.

Acknowledgment: My Dad helped me understand the chemical theory behind my video and proofread my script.

Software Used: iMovie
Camera App for the iPad

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