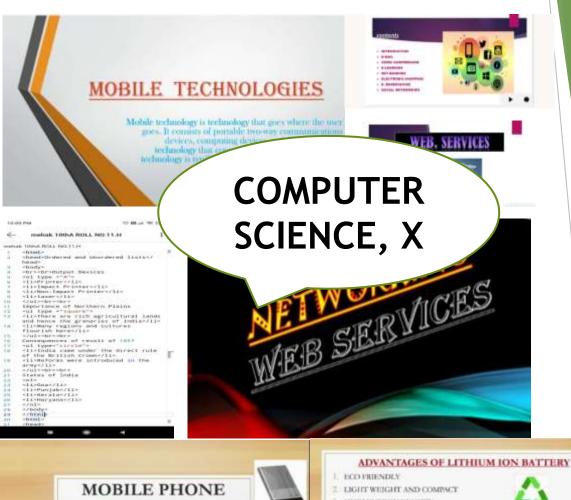
PROJECT BASED LEARNING



BATTERIES

hart it crass how every second we use our amort phe there is a charrical maction, like a bulking soda happening imide it?

- HIGH ENERGY DENSITY
- LOW MAINTENANCE

tery run to empty, recharge it at 30% d not 0%.

> neration of lithium unide te which thereby induces ng phones mas capacite

COMPUTER SCIENCE, XII

HISTORY

1970's. Their first design included a dry Lithium ion batteries can be dated back to solid polymer electrolyte that resembled a plastic film.

In 1999, with the TS28s, Ericsson introduced one of the first mobile telephones with lithium ion cells to the market. At the time the unit was very small and sensationally flat. After this milestone, Li ion

technology began to be marketed in earnest. It enabled extremely flat batteries to be used.



PROJECT BASED LEARNING



"Science and everyday life cannot and should not be separate

HUSALING FRANCIS

FOLDING THE FLOUR

Flour gives your baked goods structure, via gluten—a mixture of two proteins present in cereal grains. They form an elastic network around the air bubbles you worked so hard for, helping your baked good hold its shape, even through the structural stress of expansion that happens while baking. Take care, though, not to over-beet the flour. This will result in a heavy and dense cake, that can be unpleasant to eat, because of too much gluten development.



HEATING THINGS UP

The rise in your baked goods comes from two things. First, when your leavening agent is heated, whether it's baking sods or baking powder, it releases carbon dioxide into the dough or batter around it. As the temperature rises even higher, vapor forms from the water in the butter and eggs. All filis gas expands, enlarging the existing air bubbles in your batter. To prevent the gast from escaping, the gluten that you developed through the previous step holds everything together, keeping the baked good whole. For easy visualisation, think of your cake as a network of tity, soon to be-delictous balloons.



BAKING

CREAMING SUGAR AND BUTTER

The process of creaming is, simply pur, just mixing actor and sugar trajether. But under the staging while of your paddle nitries, a third component is being recoporated, air. The juggest auge crystals set an intertion butter and the butter forms a layer around the air sockets, making the mixing lighter and furties.



ADDING THE EGG

gs serves three purposes in based dain in the eggs forms a later-covered air builthin the baking in the sy

SCIENCE X

As the heat continues to rise, the egg proteins rougulate, the starch in the flour absorbs any remaining noisture, and the gluten loses its electicity. The batter has now set, taking its permanent shape.

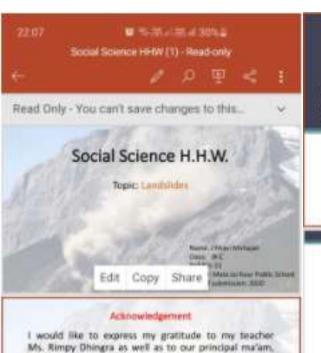


BROWNING

Ever wonder why your raw batter doesn't taste exactly the same as the end product? That's because during beking, the Mallard reaction works its magic, breaking down the sugars and amino acide in your better to form lawour compounds that mere mixing and folding doesn't. Apart from the flavour it imparts, this chemical reaction is also responsible for the golden brown colour of pastness and breads (and even speaks and dules de lechel).



PROJECT BASED LEARNING



DISASTER MANAGEMENT FLOODS

> By Japanet Koor off room

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- · Types of floods
- What causes the floods?
- · Migration due to floods
- · Warning system
- · The states where floods generally occurs

NAME -NAUNIDH SINGH CLASS-9-C ROLL NO.-29 TOPIC-CYCLONES SCHOOL- MJKPS 2020-2021

Ms. Rashmi Mehta, who gave me the golden

it helped me in doing a lot of research and in I learned

opportunity to work on this project.

many new things.

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because I would like to thank on EXTERNALD FARCASS who helped not a lot to consumb on the topic and to fluidist the

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