



Aperiscienza I



Co-funded by the
Erasmus+ Programme
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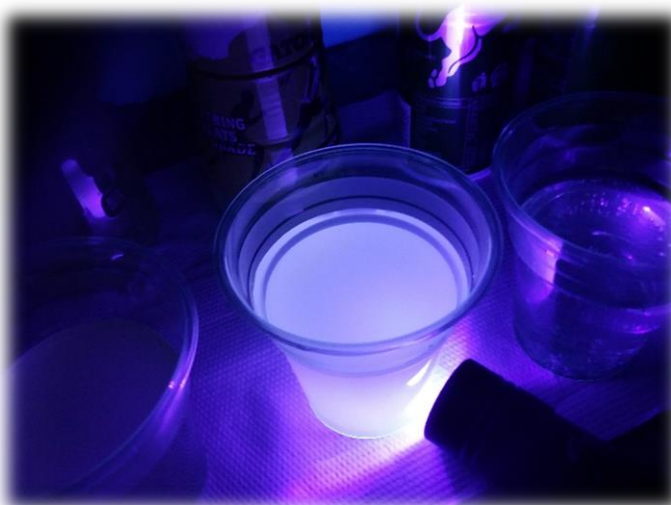
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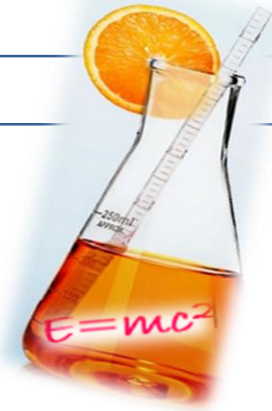
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Aperitive ... and Science!

Challenge 0

What's the colour?





What do you need for the best pasta ever ?





Spaghetti...



Challenge 1

Can you guess how many kinds of pasta are there in Italy?

Challenge 2

How many spaghetti in 1 packet?

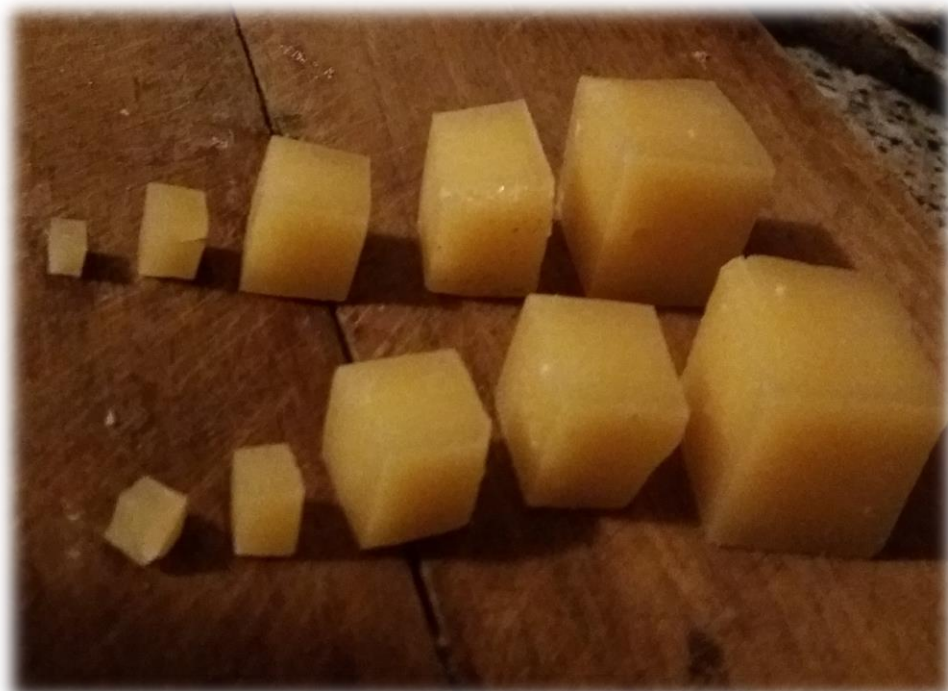
Challenge 3

Can you break one spaghetti exactly into two parts ?

Making estimations...



Parmisan...



Microwave oven



**LARGEST
MELT FIRST !!**

300W for
approx 30 s

Conventional oven



**SMALLEST
MELT FIRST !!**

Preheated
oven.
Cubes heated
at 200°C for
about 70 s
seconds

Challenge 4

Which cube will melt first? Why?

See note* for explanation



Tomato Sauce ...



Challenge 5

Tomato sauce VS suntan cream?

No tomato

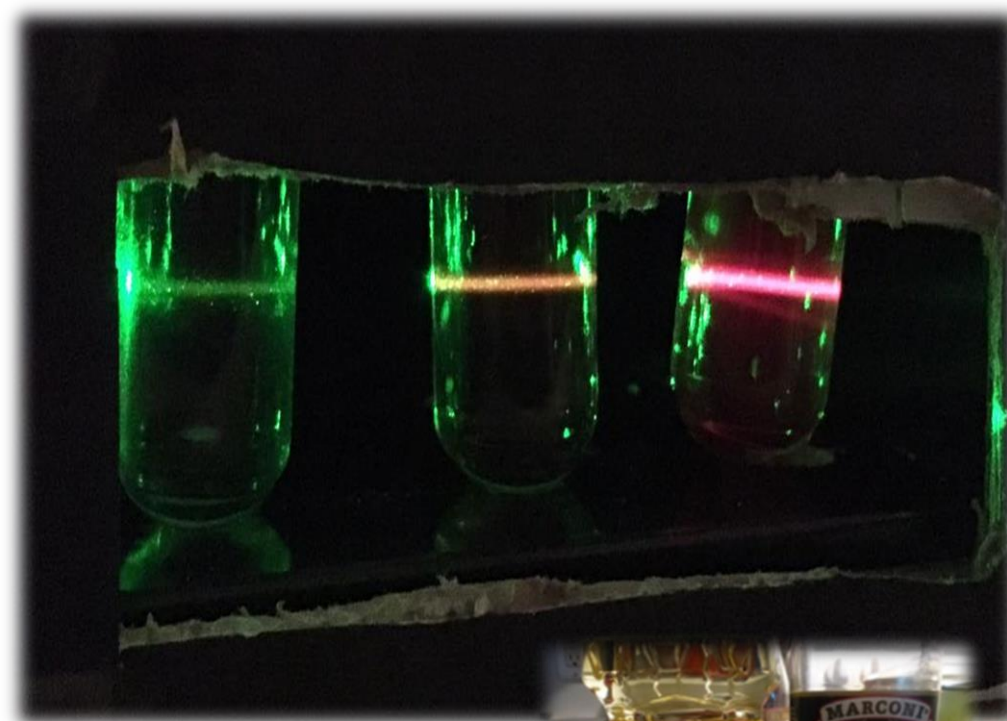


Tomato





Oil!



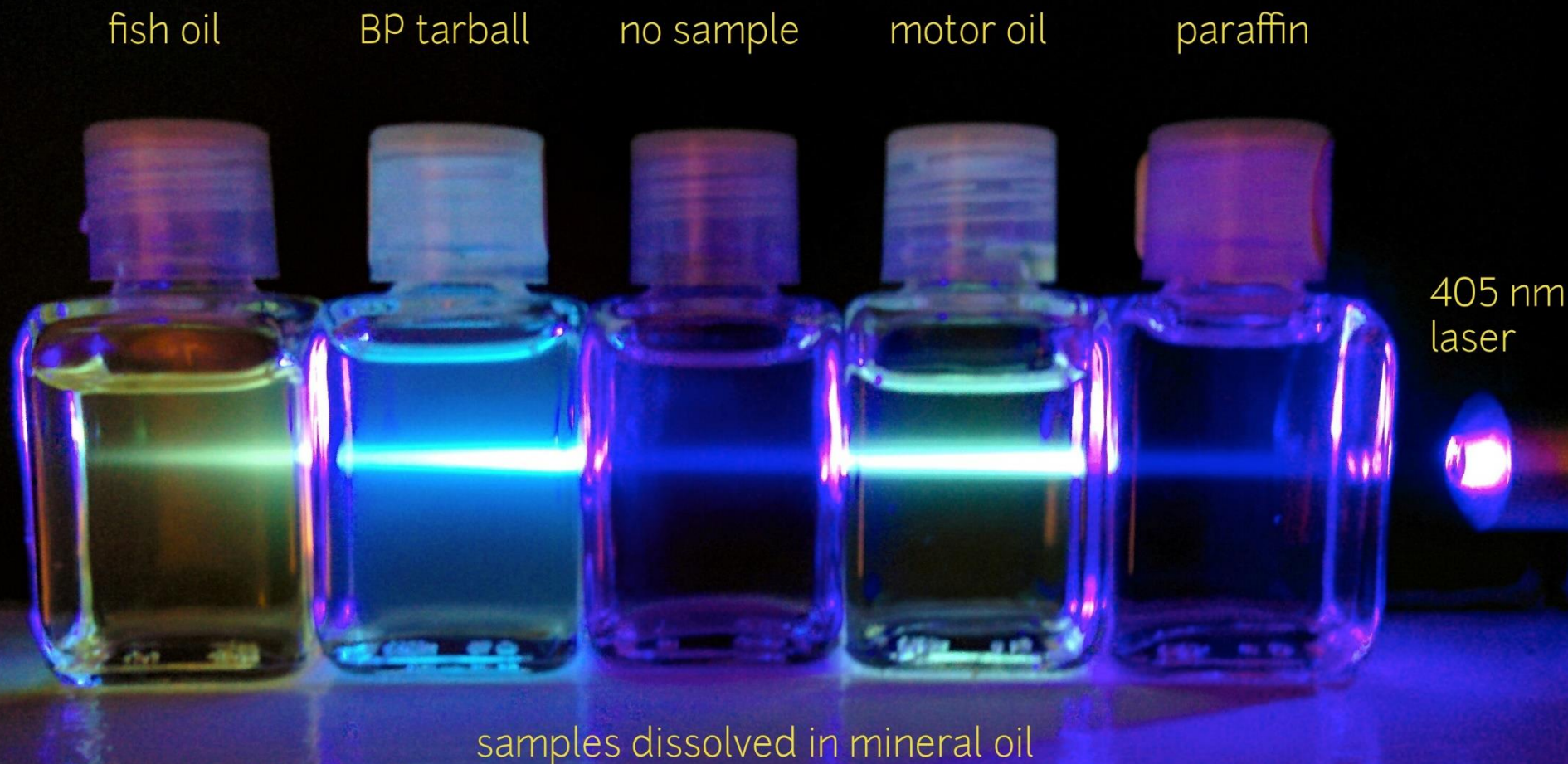
Challenge 6

Is your oil real «extravergine»?



DO NOT DRINK! Testing for contaminants

Source: <https://publiclab.org/wiki/oil-testing-kit>



Challenge 7

Which is the least contaminant concentration that you can detect?