Conventional QA

A: To sharpen the knife on the bottom of the plate.

Q: Why do we hold up a knife?



Reasoning Across Time

A: Hold up a plate and sharpen the knife with the bottom the plate.

Q: How can we cut up the tomato efficiently?

Human Performance: 88.0%



You can use the unglazed bottom rim of a ceramic plate to sharpen it.

73.7%



It demonstrates using a plate or flat surface to help guide the knife and cut the tomato into even slices.

68.7%



The video does not provide any information on how to cut tomatoes more efficiently.

68.0%



Slice horizontally through the gap between the chopping board and the bottom of the plate.

63.3%



It's important to use a sharp knife for clean cuts and to hold the tomato firmly with a claw grip.

59.7%