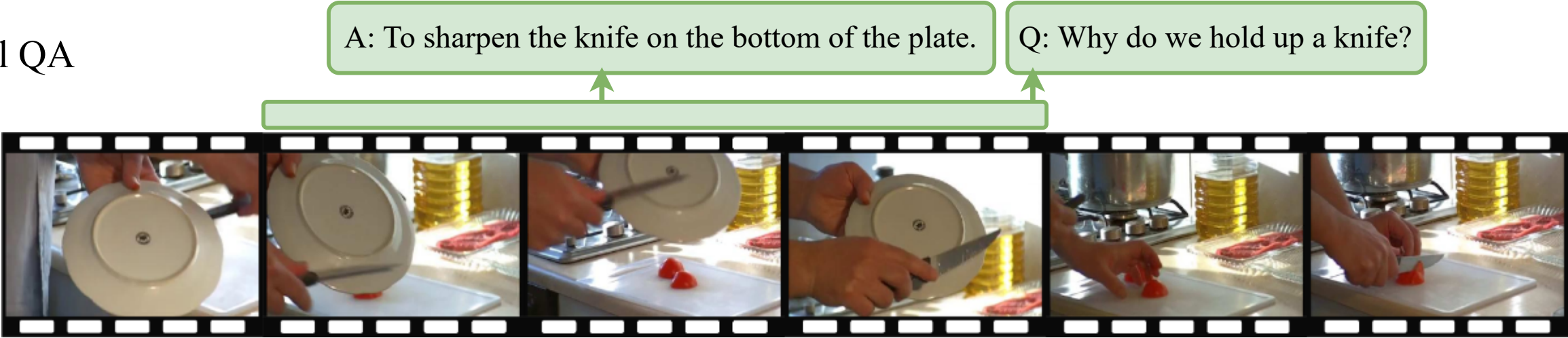







Conventional QA



Reasoning Across Time

	Human Performance:	88.0%
 GPT-4o	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%
 GPT-4V	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%