## Communicating Science with Other Scientists

Dr Louise Kuchel

http://www.youtube.com/watch?v=cWavPYztKwE



### Scientific writing - what have we learned?

• Structure is more important than style

 Precise, clear and brief messages are more important than detailed explanations ... But detail is still important



# Writing sequence

• Don't start with sentence I!

- I. Hypothesis
- 2. Sort out your structure
- 3. Write for readability
- 4. Edit last

Drafts, drafts, drafts



# Example Structure

- I. Hypothesis: Vegemite tastes better than peanut butter
- 2. Structure

... Tell a story

3. Readability



# Readability

Three immutable characteristics...

Precise Clear Brief

...and in that order.

# Example

Hypothesis:Vegemite tastes better than PB

Paragraph:Vegemite contains more salt, and salt enhances flavour

How did you approach writing your paragraph? - insights into your current practices

### Structure first for paragraphs too!

- Vegemite contains more salt, and salt enhances flavour
- One sentence about each of the following...
  - Vegemite contains more salt, and salt enhances flavour
  - Salt is one of 5 basic tastes...
  - Salt enhances flavour by ...
  - Salt blocks bitter tastes
  - Salt is used by most cultures ... Links to next sentence

### From dot point to readability

 Vegemite tastes better than PB because it contains more salt. Salt is known to be one of the 5 basic tastes that humans can detect and can improve other flavours. Salt enhances flavours by converting and releasing molecules in food which improves the smell, an important part of flavour. Salt also blocks bitter flavours. Salt is used by most human cultures to enhance flavour.



### Edit last

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