**Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**YEAST LAB**

1. **BACKGROUND INFORMATION (Definitions):**

**Yeast is a micro-organism. This means it lives, grows and reproduces. Yeast grows when it has sugar to feed on. As it grows, it gives off a gas (carbon dioxide). When yeast is added to bread dough and placed in a hot oven, the gas given off causes the dough to rise. As temperature increases, the yeast is killed and the alcohol evaporates. Tiny holes can be seen when bread is sliced.**

1. **ASK A QUESTION (Aim):**
2. **HYPOTHESIS (Use if, then, and because statement):**
3. **MATERIALS/APPARATUS (what do you need):**



1. **SAFETY (Identify any safety equipment and procedures for this lab):**
2. **METHOD:**

**Independent Variable:** What is the one thing that will change in your experiment?

**Dependent Variable:** How will you measure your results?

**Constant Variable:** (What are you keeping the same?):

1. **PROCEDURE (list all the steps you do):**
2. **DIAGRAM:**
3. **RESULTS/OBSERVATIONS:**

**Table 1.1- Yeast**

|  |  |  |
| --- | --- | --- |
| **MATERIAL IN BOTTLE** | **What I think WILL happen to each of the bottles? Write your predictions below.** | **What DID happen to the balloon on the bottle when each substance was added?** |
| **YEAST** |  |  |
| **SUGAR** |  |  |
| **YEAST AND SUGAR** |  |  |
| **YEAST AND 3 SUGARS** |  |  |

1. **CONCLUSION (relate to Aim, Hypothesis, and Results):**
2. **What happened? Draw the balloons after 30 minutes?**
3. **Which bottles in the experiment do you think are the ‘control’ bottles?**
4. **Do you think this experiment was fair test’? Explain why or why not?**
5. **Why do you think yeast is used to make bread?**