

YEAST RACE



I can: plan different types of answers to questions, including recognising and controlling variables where necessary.

Yeast is a microorganism added to dough to make bread rise. A chemical reaction occurs as the sugar in the dough turns into alcohol and creates a gas called carbon dioxide. As the dough heats up, the bubbles of gas will expand and therefore the mixture rises!

Prediction!!! -Which cup will rise the most and WHY?

What is your **variable** that you are changing?

What are your controlled variables which are staying the same?

How **fair** is this test? How could you improve it further?

RESULTS!!!

Time	Growth in cm CONTROL	Growth in cm Sugar Solution use:
0		
3		
6		
9		
12		
15		
18		
21		

