



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		

YEAST

RACE -IS YEAST ALIVE??



<u>Tick off the Scienti</u>
<u>Vocabulary as you us</u>
<u>for your science</u>
explanation
yeast
sugar
flour
warm water
measure
dough
rise
MRS NERG
movement
respiration
sensitivity
nutrients
excretion
reproduction
growth

Extension: Enjoyed this experiment? Why don't you experiment further with different variables! Think of some questions yourself!

- * Does the water temperature make a difference to the chemical reaction?
 - Which sugar solution works the best: honey, syrup, jam etc.
 - Does the type of flour you use make a difference to the rise?