

Growing Mold

Procedure

- 1. Collaborate** Work with a partner. Use a marking pen to label three plastic bags *A*, *B*, and *C*. Record your observations in the chart below.

APPEARANCE OF BREAD			
Day	Bag A (cold)	Bag B (room temperature)	Bag C (warm)
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

- 2. Experiment** Put a piece of bread into each bag. Use a dropper to put 10 drops of water on the bread in each bag. Seal the bags and tape them closed with masking tape. **Safety:** Do not open any of the bags after sealing. Your teacher will dispose of them.
- 3. Observe** Record in your chart the appearance of the bread in each bag.

- 4. Use Variables** Place bag A in a refrigerator and bag B in a dark closet. Use a sheet of black construction paper to cover bag C. Place it in a sunny window. Temperature is the variable you are testing.
- 5. Record Data** Observe each bag every day for about two weeks. In your chart, record any changes. Look for the growth of mold, a type of organism. Draw what you see.

Conclusion

Write the answers to the questions below.

- 1. Analyze Data** How was the growth of mold different in the three bags?

- 2. Infer** Under which condition did the mold grow best?

Investigate More!

Design an Experiment How might light affect the growth of bread mold? Using the same materials, plan an experiment to find out. Make sure you set up all the bags in the same way except for the variable of light. Share your plan with your teacher.

