

# Watch Yeast Feast!

## Procedure

1. **Collaborate** Work in a small group. Record your observations in the chart below.

Time	Yeast + Water + Sugar	Yeast + Water
1 hour		
2 hours		
4 hours		
8 hours		
24 hours		

2. **Experiment** Pour 100 mL of warm water (not hot) into a cup or bowl. Stir in 15 g of sugar and 5 g of yeast. Pour the mixture into a sealable plastic bag. Squeeze out as much air as you can. Seal the bag completely.
3. **Experiment** Repeat step 2 using a second bag, but this time do not include sugar.
4. **Experiment** Place both sealed bags on a tray lined with a paper towel. Set the tray on a shelf or tabletop under a lit lamp.
5. **Record Data** Check the bags at regular intervals over the next day. In your chart, record what you observe. Use either words or pictures to describe what you see.

## Conclusion

Write the answers to the questions.

- 1. Compare** Describe how the contents of the two bags changed over time. Note the important differences in the bags that you observed.

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- 2. Hypothesize** What do you think might have caused the effects you observed? Propose a hypothesis. Describe how you could test this hypothesis.

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- 3. Compare** Share your hypothesis with the class. Compare it with those of other students.

## Investigate More!

**Design an Experiment** Do yeast grow better in warm temperatures? Do they need light to grow? Design an experiment to answer a question about yeast growth.

