

Yeast Experiment

How Sugar Affects Yeast

OBSERVATION:

YEAST GROWTH TEST# 1

QUESTION:

HOW DOES SUGAR AFFECT THE GROWTH OF YEAST?

MATERIALS:

2 glass measuring cups, 1-cup capacity each
teaspoon
granulated sugar
warm water (110 to 115°F)
2 packages of Active Dry Yeast (1/4 ounce each)
timer

PROCEDURE:

1. Fill two 1-cup glass measuring cups with 1/2 cup each warm water (110 to 115°F).
2. In one cup, add 1 teaspoon granulated sugar.
3. Put 1/4 ounce package of Active Dry Yeast in each cup; stir.
4. Set timer for 10 minutes.

CONCLUSION:

1. Which cup had more yeast foam, and why?
2. Is sugar necessary to the growth of yeast, and why?
3. What other examples can you think of where sugar is important to the growth of yeast?



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