

Yeast Experiment Is Yeast Alive?

OBSERVATION:

YEAST GROWTH TEST# 2

QUESTION:

IS YEAST ALIVE?

MATERIALS:

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

PROCEDURE:

1. Make a yeast solution using 1/2 cup warm water (110 to 115°F), 1 teaspoon sugar and 1/4 ounce package of Active Dry Yeast.
2. Each day, transfer 1 teaspoon of original yeast solution to a solution of 1/2 cup warm water (110 to 115°F) and 1 teaspoon sugar.
3. Make another sugar solution and add 1 teaspoon water daily.
4. Keep a record of your progress for five (5) days.

CONCLUSION:

1. What do you observe happening to each of your containers?
2. Does the yeast culture continue to multiply even though it becomes diluted by the daily transfer?

