Yeast Fermentation Lab

Directions

* Today we will be using yeast and other household cooking materials to measure the rate of fermentation in yeasts.
* You will be given 4 Ziploc bags to perform your experiment. In one bag you will put 50 mL of plain water and 5g of yeast and in other you will put 50 mL of 10% sucrose solution and 5g of yeast.
* For your other 2 bags you will put 50 mL of tap water, 5 g of yeast and any other of the materials that are available to you at the front counter.
	+ Please write a question for your experiment.
	+ Please write a hypothesis for your experiment.
	+ What are the independent, dependent and control variables?
* You must come up to me and show me answers to questions 1, 2 and 3 before you can actually continue with your experiment.
* You will check your bags every 5 minutes for a half hour. Please create a table for this process.
* Fold bags over 4 times and then measure the circumference of the bags to get an accurate measurement of the bags.

Post Lab Questions

1. Why are we measuring the circumference of the bags? What is being produced to change the circumference?
2. Which of your 4 bags changed the most? The least? Was this what you expected?
3. Was your hypothesis correct? Why or why not?
4. How does this lab accurately depict fermentation?
5. What would you have done differently if given the opportunity to do this lab again?