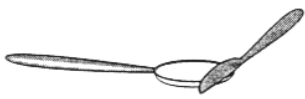


Yeast Power !! 2

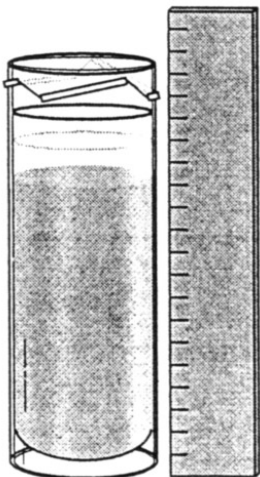
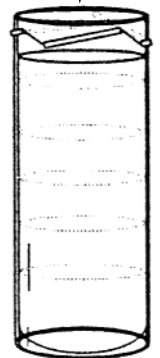
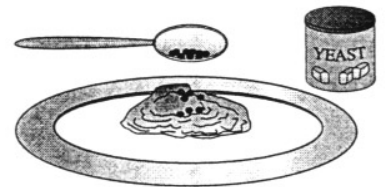
Name _____

Date _____

- ◆ What makes bread rise?
- ◆ Carry out this investigation with a partner to find out.



1. You will need: yeast (fresh or dried fast-acting), sugar, flour, warm water, plastic tubes, thermometer, tablespoon, teaspoons, paper plate, ruler, pencil and graph paper.
2. Measure out 1 level tablespoon of flour and place in the middle of the paper plate.
3. Measure out $\frac{1}{4}$ teaspoon of yeast and add it to the flour.
4. Measure out $\frac{1}{4}$ teaspoon of sugar and add it to the flour.
5. Measure out $1\frac{1}{2}$ teaspoons of warm water, add to the flour and mix well. (Use a thermometer to check that the temperature of the water is between 37 and 40 °C).
6. Roll the dough into a flat-ended sausage.
7. Push the dough into the bottom of a plastic tube. Put the tube somewhere warm.
8. Record the height of the dough in the tube.
9. Continue to record the height of the dough in the tube every 5 minutes for 1 hour or until the dough stops rising.
10. Plot a graph of the height of the dough against time.



What made the dough rise?

Did it start to rise straight away?

If not, how long did it take to start to rise? Look at your graph to answer this question.

Why does the dough stop rising?

Remember you are scientists. Do not put anything into your mouth while carrying out the microbial investigation.

