



Mouldy Bread Experiment

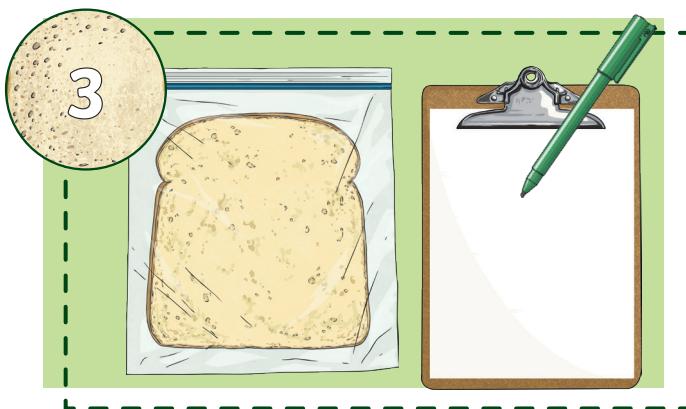
- Three ziplock bags
- Three sticky labels
- Cup of water
- Three slices of white bread
- Pipette
- Camera (optional)

In this experiment, you are going to find out what conditions speed up mould growth on bread.

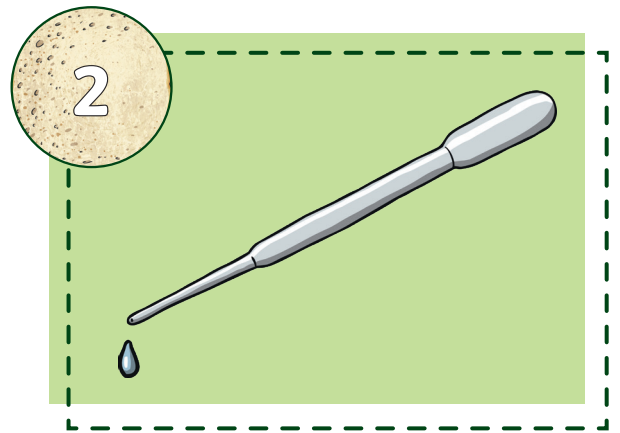
First, you need to decide which variable you are going to change. This could be the amount of water or the temperature of the location of your bread. Once you have decided what to change, you need to keep everything else the same.



- Put each slice of bread in a separate ziplock bag. Label each bag so you don't forget which is which.



- Decide where you are going to place each bag. Observe the bread every few days for a total of ten days and record your observations on the record sheet.



- Add water to each slice. Then, seal the bag.



Warning:
Do not open the sealed ziplock bag – inhaling mould spores may be harmful.

- Once you have finished your experiment, throw the bread away without opening the bags.

Top Tip

Use a camera to take photos of your bread each time you record your observations.