Task 3: Experiment to investigate the role of chemical raising agents

**Range of raising agents**
- Baking powder
- Bicarbonate of soda
- Yeast

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Method**
1. Put 1 tsp of the raising agent into the test tube
2. Half fill the balloon with water
3. Put the balloon onto the test tube (it is important that the balloon is on the test tube immediately the water is added)
4. Record what happens to the balloon
5. Warm gently
6. Record what happens to the balloon
7. Leave to one side
8. Record what happens to the balloon after 5 minutes and after 20 minutes

**Key points in aerated foods**
- How does the air get into the food?
- What keeps the air in the food?
- What would happen if it didn’t contain air?