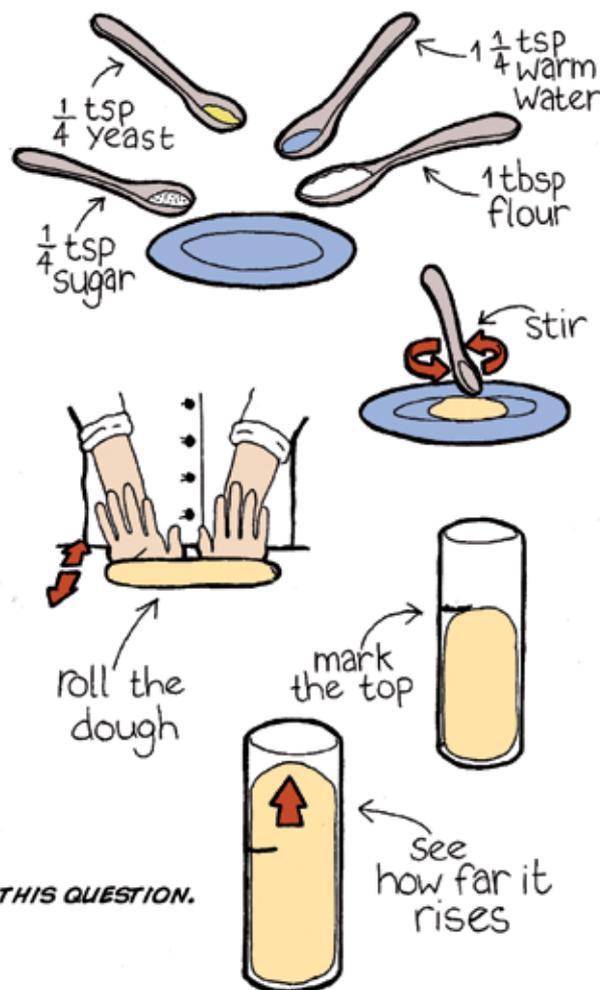


# High Rise Dough!

WHAT MAKES BREAD RISE?  
CARRY OUT THIS INVESTIGATION TO FIND OUT.

1. YOU WILL NEED: YEAST (FRESH OR DRIED FAST ACTING), SUGAR, FLOUR, WARM WATER, A CLEAR PLASTIC TUBE OR BOTTLE, TEASPOONS, TABLESPOON, PAPER PLATE, RULER, 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 AND YEAST.
5. FINALLY, MEASURE OUT  $1\frac{1}{4}$  TEASPOONS OF WARM WATER (HAND HOT), ADD TO THE YEAST/FLOUR AND MIX WELL.
6. ROLL THE DOUGH INTO A FLAT-ENDED SAUSAGE.
7. PUSH THE DOUGH INTO THE BOTTOM OF A PLASTIC TUBE. RECORD THE HEIGHT OF THE DOUGH IN THE TUBE.
8. PUT THE TUBE SOMEWHERE WARM.
9. CONTINUE TO RECORD THE HEIGHT OF THE DOUGH IN THE TUBE EVERY 5 MINUTES FOR ONE 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, AFTER HOW LONG? LOOK AT YOUR GRAPH TO ANSWER THIS QUESTION.

WHY DOES THE DOUGH STOP RISING?

## SAFETY

CHILDREN MUST NOT PUT ANYTHING INTO THEIR MOUTHS WHEN CARRYING OUT THE MICROBIAL INVESTIGATION HIGH RISE DOUGH!

CHILDREN SHOULD NOT BE ALLOWED TO TASTE THE SUGAR, DOUGH OR BREAD AS THEY ARE WORKING WITH THESE INGREDIENTS IN THE CONTEXT OF A SCIENTIFIC INVESTIGATION.

CHILDREN MUST WASH THEIR HANDS THOROUGHLY WITH SOAP AND WATER AFTER CARRYING OUT THE INVESTIGATION.

PLEASE BE AWARE THAT SOME PEOPLE MAY BE ALLERGIC TO YEAST.

## DISPOSAL

THE LIQUID IN THE TUBES IS NON-HAZARDOUS. IT SHOULD BE DISPOSED OF LIKE ANY STANDARD KITCHEN MATERIAL, BY DILUTION. THE CONTAINERS SHOULD BE WASHED UP IN HOT WATER USING WASHING-UP LIQUID.