

WeeMan Science Experiments

WHERE DOES BREAD COME FROM?

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Moldy Bread

Showing the results of proper hygiene!

Add 1 piece of bread to each ziploc.

Ziploc Bag 1: 1 piece of white bread / inserted untouched

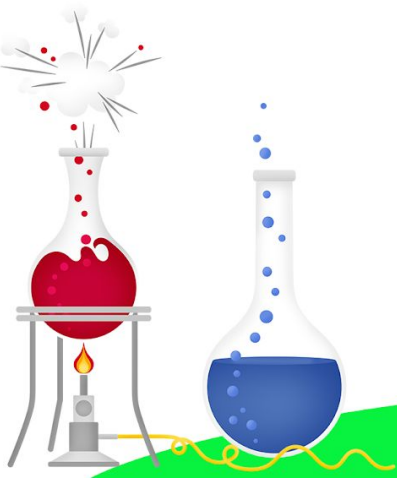
Ziploc Bag 2: 1 piece of bread / touched by students with unwashed hands

Ziploc Bag 3: 1 piece of bread / touched by students with hands that have used hand sanitizer

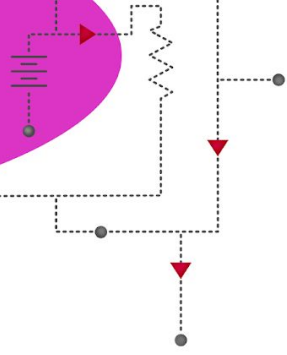
Ziploc Bag 4: 1 piece of bread / touched by students with hands washed with soap and water.

Use labels for each ziploc, put up on a bulletin board and leave up for about a month. Ask the student what they predict.

1. Create the hypothesis. *Which one do you think will mold the fastest? Why?*
2. You can even create a 5th ziploc bag and wipe a dusty surface or the surface of cell phones, computers, chromebooks, or other high touch items.



Science Experiments



Place all of the ziplocs with bread up on a bulletin board. Record the predictions and observations on individual charts or one as a whole class.

Moldy Bread Chart Name: _____

Predictions:

	1 week	1 month	Prediction
Ziploc 1			
Ziploc 2			
Ziploc 3			
Ziploc 4			
Ziploc 5			



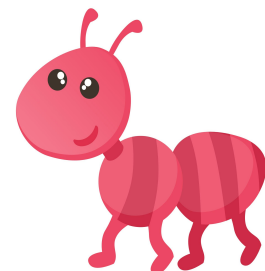
THE FASCINATING FACTS ABOUT YEAST:

YEAST is a living organism, single-cell fungus! Hmm don't sound all that tasty, does it? Some people dislike the smell of yeast, however **LOVE** food and drink that comes from yeast. This ingredient helps make bread rise, makes beer, but can also cause a painful infection that requires medication. A packet of yeast contains billions of organisms. Culinary Scientists have discovered over 500 different species of yeast that exist, however Romans discovered that if you leave dough out in the sun, it can be made into a dough, if sugar is added to the mixture. When you look at a recipe that uses yeast, you'll generally allow the mixture to sit anywhere from an hour or a few hours. The reason for this is because the yeast will be consuming elements within the dough. Yeast thrives in warmer temperatures.

What do I know about bread? _____

What would I like to know about bread?

What did I learn about bread or yeast?





Elephant Toothpaste

Ingredients:

- Self-rising yeast packet
- Food coloring
- 6% peroxide
- 2 tablespoons of warm water
- Bottle
- Tub or cleanable surface
- Small bowl
- Funnel



Directions:

1. Put $\frac{1}{2}$ cup or less peroxide in the bottle.
2. Add food coloring.
3. Mix yeast and warm water in small bowl, mixing for 30 sec.
4. Place bottle in tub.
5. Add yeast mixture to bottle of peroxide.
6. Enjoy the fun!





Bread in a Bag Recipe

Although there are various kinds of yeast available, our bread-in-a-bag recipe below uses an active dry yeast that you can find in little packets in the grocery store.

Ingredients:

- 3 cups plain flour, divided
- 3 tablespoons granulated sugar
- 1 .25oz Packet rapid rise yeast
- 1 1/2 teaspoons salt
- 1 cup of warm water
- 3 tablespoons olive oil

Directions:

1. Add ingredients to the ziploc: first 1 cup flour, 3 tablespoons sugar, 1 .25oz packet of rapid rise yeast, and 1 cup of warm water.
2. The type of yeast we are using is dormant or inactive until you “wake it up,” so after letting the air out of the bag, seal the bag, and mix from the outside of the bag with your hands. Let the mixture sit for 15 minutes
3. Now open the bag and add 1 cup of flour, 1 1/2 teaspoons of salt, and 3 tablespoons of olive oil. Seal the bag, and mix again. Add another cup of flour and seal the bag.
4. Take the dough out of the bag and knead for 10 minutes on a piece of floured parchment paper to prevent the dough from sticking to the surface. Cover with a warm moist towel
5. Bake at 400 degrees for 20 minutes

