



## *Fermentation Experiment Lab Sheet*

1. One person from your group should bring the following materials back from the supply table:
  - 1 tray
  - 5 cups (labeled #'s 1-5)
  - 5 packets of yeast
  - 4 packets of sugar
  - 1 salt packet
  - 1 teaspoon
2. Carefully empty one packet of yeast into each of your 5 cups.
3. To the following cups, add:
  - a. #1 – nothing yet
  - b. #2 – 1 packet of sugar
  - c. #3 – 1 packet of sugar and 1 packet of salt
  - d. #4 – 1 packet of sugar and 1 teaspoon of baking soda (one person from your group can take cup #4 to the supply table to measure this out)
  - e. #5 - 1 packet of sugar and 1 teaspoon of vinegar (one person from your group can take cup #5 to the supply table to measure this out)
4. When you have finished prepping all 5 cups, ask the WOW! volunteer to bring over the warm water. When adding warm water to your cups, fill to the pre-marked “fill line” on each of your cups.
5. Record your results.

<u>Cup #</u>	<u>Substance added to yeast</u>	<u>Observations</u>
1	Warm Water Only	
2	1 Packet of Sugar and Warm Water	
3	1 Packet of Sugar, 1 packet of Salt, and Warm Water	
4	1 packet of Sugar, 1 Teaspoon of Baking Soda and Warm Water	
5	1 packet of Sugar, 1 Teaspoon of Vinegar, and Warm Water	

Which mixture yielded the best fermentation conditions? Why?