



Name: ..... Form: .....

Based on pages 16 and 17 of *Microbes*

# Observing yeasts

Try this...

1. Examine some fresh bread yeast and compare it with wine yeast. Write down your observations here.



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2. Add water to a bottle until it reaches two centimetres up the side.

3. Add a level teaspoon of sugar to the water.

4. Carefully swirl the water round to help the sugar dissolve.

5. Put a quarter of a teaspoon of bread yeast in the bottle.

6. Carefully swirl the bottle to mix up the yeast in the water.

7. Place a balloon over the top of the bottle neck.

8. Take a second bottle and repeat steps 2 to 4.

9. Repeat steps 5 to 7 with the second bottle, using the wine yeast this time.

10. Put both bottles in a warm place.

11. Observe the bottles regularly over the next few hours and record what you see.



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12. Explain your observations.



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