

GROWING GERMS

If you love classic science fair projects, try this classic bread mold experiment.

INSTRUCTIONS

STEP 1: Wash your hands thoroughly before handling the bread.

STEP 2: With the first slice of, rub your clean hands all over the bread and then place into a zip bag marked 'clean hands'.

STEP 3: Second slice, rub it on paper money, be careful not to touch the money with your clean hands and bag. You can use gloves if available.

STEP 4: With clean hands, wipe the third slice of bread around on a toilet seat and place in labeled bag.

STEP 5: Repeat with any other surfaces you like, such as kitchen counter, door knob, etc.

STEP 6: For the last piece of bread, bag it but do not touch it at all. This will be our 'control' piece.

STEP 6: Now place all of the sealed bags together and wait! Record your results.

THE SCIENCE

Germs need some of the same things we do, like food and water. In this experiment, the germs are essentially 'eating' the bread! When the bread was touched and exposed to the items and surfaces, the germs were given a lovely place to grow. In the room temperature bags, the moisture and grains in the bread provided a great environment for the germs, and in this case, mold, to grow.

You can see how the things we touch every day can pass germs to our mouths and to other people if we aren't careful and don't wash our hands properly.

SUPPLIES

Bread
Zip bags
Marker

GROWING GERMS OBSERVATIONS

Record your observations:

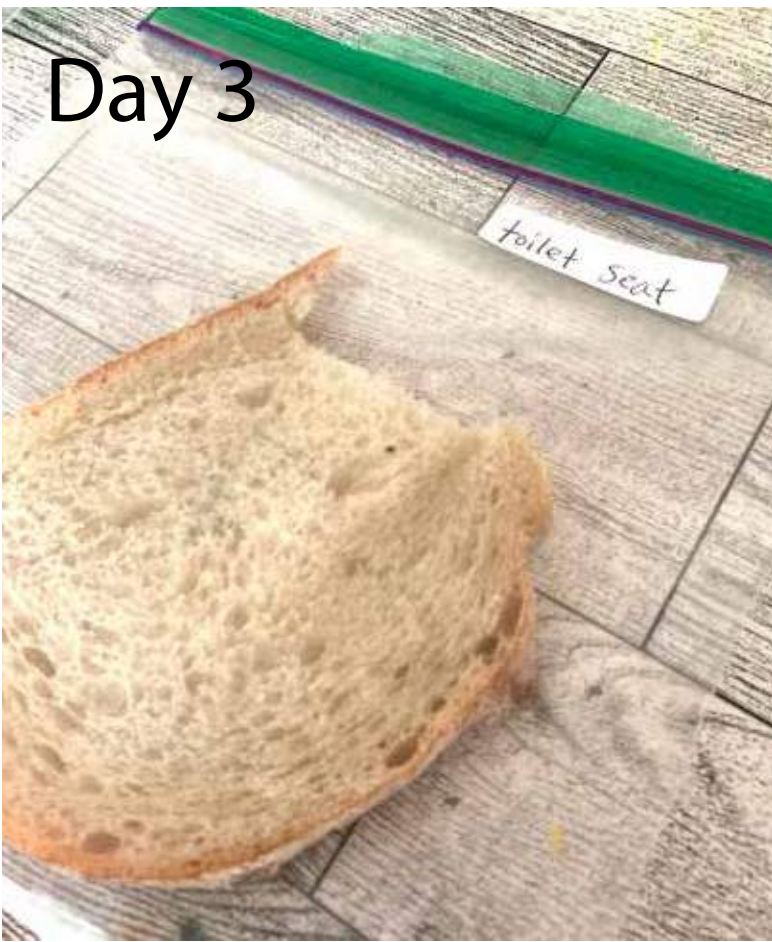
DAY 1

DAY 3

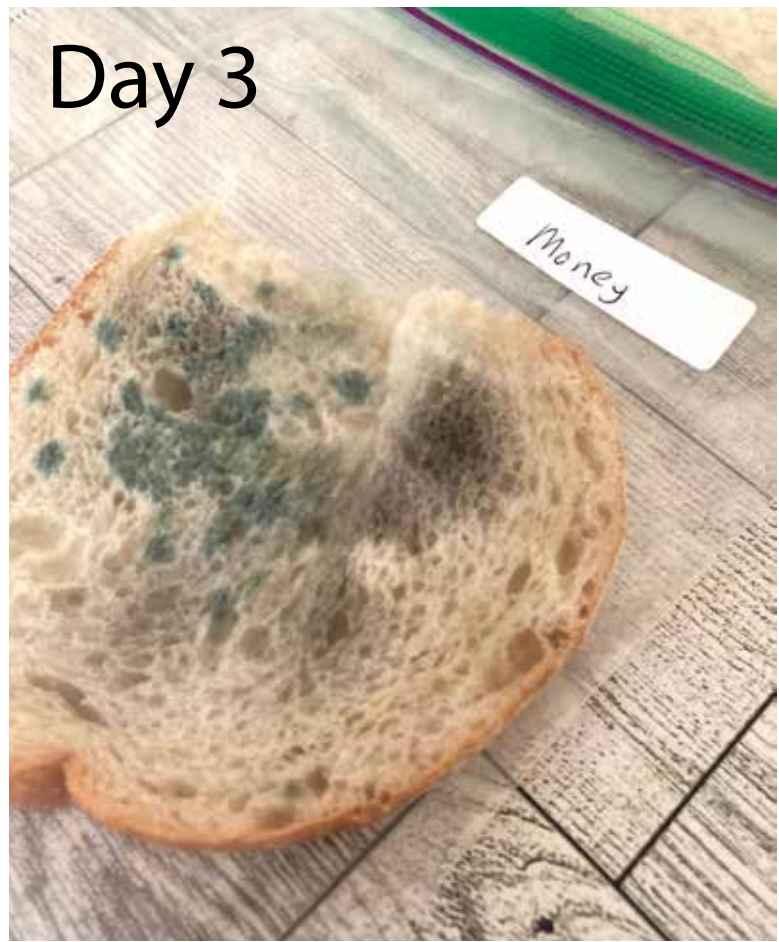
DAY 7

CONTROL			

Day 3



Day 3



Day 7



