

SCIENCE OF MOLD

This super easy and fascinating experiment takes a look into the captivating world of fungi!

INSTRUCTIONS

STEP 1: Label the plastic bags to identify each slice.

STEP 2: Add 10 drops of water to one slice and seal.

STEP 3: Now add a dry piece of bread to the second bag.

STEP 4: Place the slices in a warm, dark place if possible. Observe and record.

SUPPLIES

2 slices of bread

2 zip bags

Marker

Water

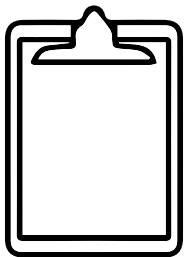
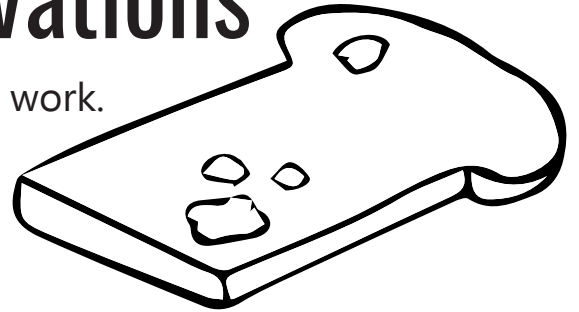
THE SCIENCE

The science of bread mold explores the fascinating world of fungi, like *Rhizopus stolonifer*, that often grow on bread. These tiny organisms love damp places, so bread, with its moisture, is like a paradise for them.

Mold spores, which are everywhere in the air, land on the bread. When it's warm and there's enough air and moisture, these spores start to grow into visible mold. They grow quickly by using special substances that break down the bread's sugars. The fuzzy stuff you see on moldy bread is made of tiny threads that join together, helping the mold take in food from the bread. Understanding bread mold helps us see how fungi grow and shows how important things like warmth, air, and moisture are for these little living things to spread.

Science of Mold Observations

Use this worksheet to process and evaluate your work.



RECORD

Observe the bread daily and record your observations.

Day 1 _____

Day 3 _____

Day 5 _____

Day 7 _____

Why might one slice develop mold faster than another?

How might temperature affect the growth of mold on bread?

What did you learn about what mold needs to thrive?

