

INVESTIGATING RATE OF YEAST ACTIVATION

With your teacher's approval, you are now ready to complete the experiment for this Activity. You will perform, analyze, and evaluate results from the lab you planned using household materials to investigate the effect of a factor on a process in activation of yeast. As you prepare for, perform and report about your investigation, look for opportunities to practice good Organization Skills. Take this opportunity to act on some of the feedback from the lab investigations you've already done.

Your final report will:

- be typed, using spell check, table-making functions and headings;
- include an introduction of important concepts;
- include a detailed procedure;
- include thorough observations;
- include pictures of you doing the experiment and the results;
- summarize your results using concise language in a neat table. For quantitative observations, put units only in the column headings -- Ex. Volume (mL);
- present your results in a neat and detailed graph. Draw your (curved) line of best fit by hand;
- if you used internet or paper sources, reference them at the end of your report in a section called "References" in APA format in alphabetic order;
- connect and explain how the results show the effect of a factor on yeast activation;
- evaluate if the results are reliable at showing the effect of a factor on yeast activation;
- be a single document.

EXPERIMENT: RATE OF YEAST ACTIVATION

Materials Needed:

- Yeast
- Sugar (or another sweet substance)
- Salt
- Vinegar
- baking soda
- Teaspoon
- Tablespoon
- tap water
- measuring cups
- small glasses
- a large pan
- empty water bottles (check the size if you need to stretch balloons across their mouths)
- balloons
- a kitchen thermometer
- a stopwatch
- a ruler

Procedure:

Perform the experiment that you have planned. Collect relevant and quantitative data for all your variables in your fair test.

Submit your report to your teacher.