

Chapter 14

Use with Section 2

ENRICHMENT

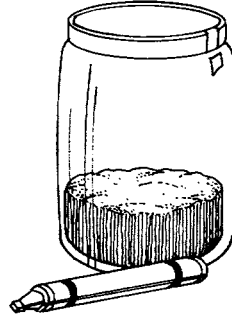
● Kingdom Fungi

What makes dough rise?

Materials



1 cup flour
 1 tablespoon of sugar
 1 package of dried baker's yeast
 measuring cup
 glass jar
 marker
 clock
 warm tap water
 spoon



Procedure

1. Put the flour and sugar into the glass jar.
2. Put 1/4 cup warm tap water into the measuring cup. Add the package of yeast, stirring with a spoon.
3. Slowly stir the yeast water into the flour and sugar mixture. Stir until dough forms. Push the dough down to the bottom of the jar. Mark the height of the dough on the outside of the jar.
4. Put the jar in a warm place. You could put it by a heat outlet or place the jar in a pan of warm water.
5. Watch the clock. Every ten minutes, mark the height of the dough on the outside of the jar. Continue this for an hour.

Conclude and Apply

1. What happened to the dough during the hour? _____

2. What kind of fungus is the yeast you added? _____
3. What does yeast use for energy? _____
4. What did you add that acted as food for the yeast? _____
5. What are the waste products when yeast consumes food? _____
6. After an hour, could you see any bubbles in the dough? _____
7. What gas could you conclude caused these bubbles? _____
8. What made the dough rise? _____
