

Experiments with bakers yeast

1. Using software to conduct “virtual” experiments with baker’s yeast (it is possible to carry out four different experiments).
2. For each experiment, fill in the table below (ingredients used and temperature), without forgetting the results of the experiment indicated by the software.
3. Using a microscope, virtually observe each preparation made up, and complete the table by indicating the quantity of yeast (high or low).

Experiment	Water	Bakers yeast	Sugar	Temperature	Results	Observation with a microscope
1	yes	yes				
2	yes	yes				
3	yes	yes				
4	yes	yes				

4. Draft a text to explain the role of bakers yeast in making bread and its conditions of use (conclusion from the experiments).