Mold: It is Lovely to Behold, but not to Hold A FAMILY ACTIVITY

For Your Information: Microscopic mold spores are EVERYWHERE including the air, water, and soil. Molds are microscopic plants. Molds grow from tiny particles called spores, which travel through the air. Food additives are substances added to foods during processing to either help preserve them, improve color or flavor, or make their texture more appealing. Chemists have also devised food additives that inhibit (slow down) the growth of molds.

YOUR QUEST IS TO COME UP WITH AN EXPERIMENT INVOLVING BREAD MOLDS! Materials needed:

- Bag of Bread
- Plastic Ziploc Baggies

IMPORTANT NOTE: Once you have begun bread mold growth in the plastic bags, DO NOT OPEN the plastic bags again.

Sample Question: What affect will temperature have on bread mold growth?

Sample Hypothesis: Use the "if, then, because" model to write your hypothesis, if possible.

I hypothesize that <u>if</u> the temperature of bread is increased, <u>then</u> bread mold growth will increase *because* mold grows better in warm places.

Sample Ideas to Explore: BE CREATIVE AND TRY TO COME UP WITH YOUR OWN!

- Affects of light/dark
- Affects of moisture/dry
- Affects of temperature cold/hot
- Affects of different surfaces sink/carpet

Write your own question:
Write your own hypothesis: