

# Disclaimer

## Potentially Hazardous Activities Resource

We hope you find the information on our website and resources useful. The activities set out in this resource are potentially hazardous. The activities are not suitable for all children and adult supervision may be required for some of the activities. It is your responsibility to assess whether the children in your care are able to safely carry out the activities and whether the children require adult supervision. You are responsible for carrying out proper risk assessments on the activities and for ensuring that activities can be carried out safely. We are not responsible for the health and safety of your group or environment so, insofar as it is possible under the law, we cannot accept liability for any loss suffered by anyone undertaking the activity or activities referred to or described in this resource. It is also your responsibility to ensure that those participating in the activity are fit enough to do so and that you or the organisation you are organising for has the relevant insurance to carry out the physical activity. If you are unsure in any way, we recommend that you take guidance from a suitably qualified professional.



## What You Need:

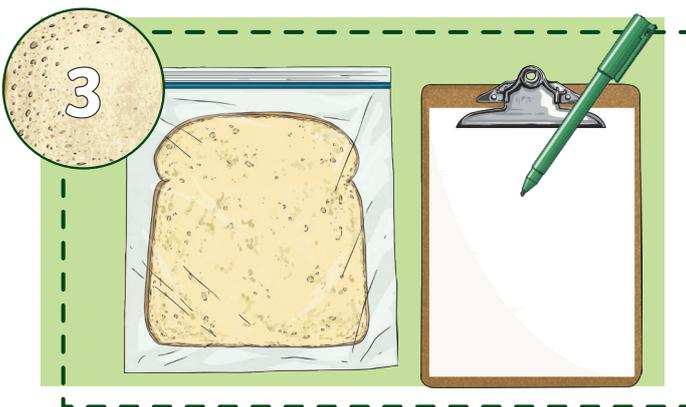
- Three ziplock bags
- Three sticky labels
- Cup of water
- Three slices of white bread
- Pipette
- Camera (optional)

In this experiment, you are going to find out what conditions speed up mould growth on bread.

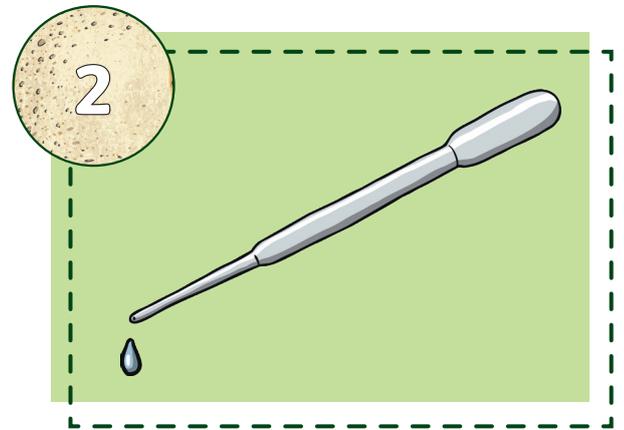
First, you need to decide which variable you are going to change. This could be the amount of water or the temperature of the location of your bread. Once you have decided what to change, you need to keep everything else the same.



- Put each slice of bread in a separate ziplock bag. Label each bag so you don't forget which is which.



- Decide where you are going to place each bag. Observe the bread every few days for a total of ten days and record your observations on the record sheet.



- Add water to each slice. Then, seal the bag.

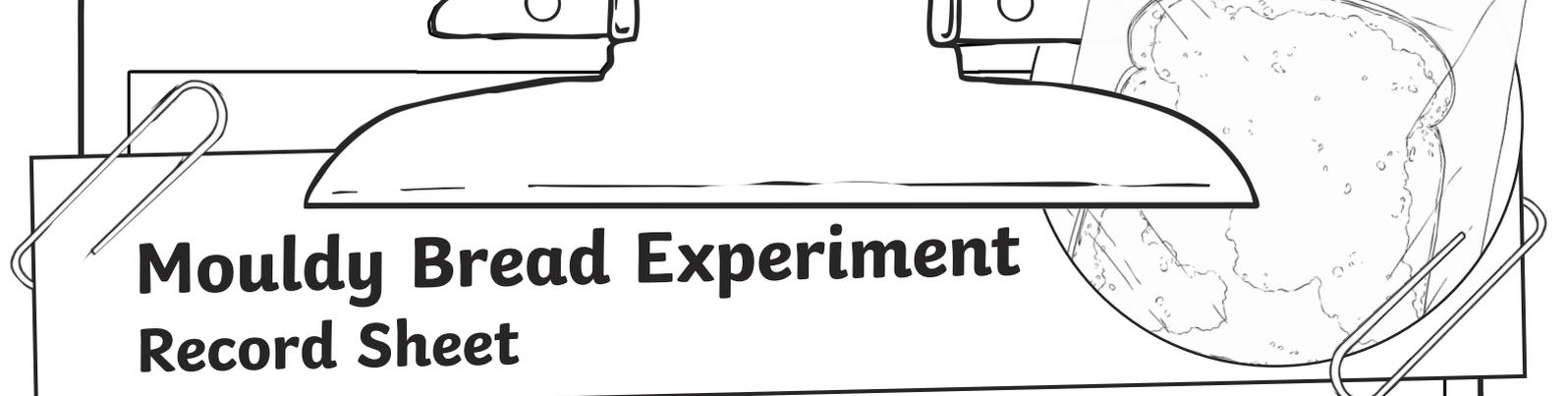


**Warning:**  
Do not open the sealed ziplock bag – inhaling mould spores may be harmful.

- Once you have finished your experiment, throw the bread away without opening the bags.

### Top Tip

Use a camera to take photos of your bread each time you record your observations.



# Mouldy Bread Experiment Record Sheet

What I changed: \_\_\_\_\_

What I kept the same: \_\_\_\_\_

I predict that: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Which piece of bread was the mouldiest? \_\_\_\_\_

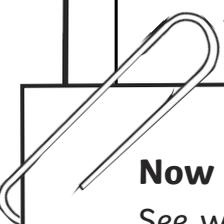
\_\_\_\_\_

Date	Location	Amount of Water	Appearance (colour, where on the bread the mould grew, etc.)

Why do you think this was? \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



## Now Try This

See whether the type of bread has an effect on the speed at which it turns mouldy.