



SCIENCE IN THE KITCHEN

GET KIDS
COOKING
@home



Yeast are living
micro-organisms
from the fungus
family!



A YEAST EXPERIMENT



YOU WILL NEED

2 plastic bottles
Warm water
Cold water
2 tsp yeast
1 tsp sugar
2 balloons
Black marker pen

! CARE

Do not drink afterwards.
Ewww!

SCIENCE FACTS

To activate yeast you need to have both a warm and sweet environment. This experiment teaches you the importance of temperature and environment in producing chemical reactions. This is why when baking or using yeast for cooking, you must use warm water to activate it!

Which mixture creates the most carbon dioxide?

1. Fill one bottle, $\frac{3}{4}$ full with **warm** tap water. Label using marker with the words "warm water"
 2. Fill other bottle $\frac{3}{4}$ full with **cold** tap water. Label using marker with the words "cold water"
 3. Measure the yeast and tip 1 teaspoon into the warm water bottle and one teaspoon into the cold water
 4. Add the sugar to the bottle with the **WARM** water only
 5. Place the caps back on the bottles and shake well
 6. Remove the lids and stretch a balloon over the openings
 7. Leave in a warm place in sun for 30 minutes
 8. After 30 minutes your balloons will have carbon dioxide in them. Shake again and leave for another 30 minutes to see how big they get!
- Which is the biggest?**
- Why do you think this has happened?**

