

YEAST GROWTH TEST #1 - SUGAR AND YEAST

QUESTION

HOW DOES SUGAR AFFECT THE GROWTH OF YEAST?

MATERIALS

- 2 glass measuring cups, 1-cup capacity each
- teaspoon
- granulated sugar
- thermometer (to test water temperature)
- warm water (110° to 115°F)
- 2 packets of Active Dry Yeast (each packet is 1/4 ounce or 2-1/4 tsp)
- timer

PROCEDURE

1. Fill two 1-cup glass measuring cups with 1/2 cup each warm water (110° to 115°F).
2. In one cup, add 1 teaspoon granulated sugar.
3. Put 1/4 ounce package of Active Dry Yeast in each cup; stir.
4. Set timer for 10 minutes.

OBSERVATIONS & CONCLUSION

1. Which cup had more yeast foam, and why?
2. Is sugar necessary to the growth of yeast, and why?
3. What other examples can you think of where sugar is important to the growth of yeast?