

Project Title

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Project ID#

Q1: Research Question/Engineering Goal

The science project that I conducted had a research question of Which bread will mold the fastest in a period with the liquids that are used? My question however was not answered because my project did not grow any mold on any of the breads. I tried everything to get mold on the bread, but I figured that the bread I chose had too many preservatives so in a way the liquid was overpowered by the preservatives of the bread.

Q3: Data Analysis & Results

I observed that from the bread I soaked with liquids in the different areas is that each bread responded differently. Most of the bread did not grow mold, they had decreased in size, or they were folded in different areas. Only one bread had completely deformed, and the bread was the caprisun that had the liquid all over it. Another thing I observed was that the breads that had tea on it had started bloating all over the place.

Q2: Methodology/Project Design

Put one bread in a Ziploc bag. (You should have 18 bags and breads)
Label bags with Dry Bread, Bread + Water, and with other liquids that will be experimented with.
Put individual liquids in their labeled bags. (All over, in middle and four corners of bread)
Place Ziploc bags in a place where they will be untouched/undisturbed.
Notify parents/people about experiment so nothing will be thrown in trash.
Check on bread daily and make observations about bread.
Graph results.
Throw away bread after experiment is completed.

Q4: Interpretation & Conclusions

My hypothesis was that if I moisten the bread with sugary drinks, I think the mold will like the sugar and it will grow mold faster. My results do not support my hypothesis.

I think that the results didn't support my hypothesis is because my experiments that I tested none of the breads had gotten mold. They breads sat in the liquid, however one bread completely deformed.

I still don't know why the tests did not run smoothly. I put the Ziploc bags next to a humid area which it did not grow mold. Next, I tried putting it under my bed where there was no light, unfortunately it did not also work to grow the mold.

In the future, I would like to start this project earlier and put it in humid or colder places. I would like to do this because my bread did not grow any mold and if I had put it in different areas for example a place where no light was coming or being put onto the bread. If I tested different areas the bread may have grown mold and I could have a better experiment so I could answer my hypothesis and question.

