

Rock-it Science Observations For Winter Lessons 2010

Yeastie Beasties

Students mixed fast bread yeast with hot water and several types of food:

Sugar, grape jelly, honey, grape juice, apple juice, corn syrup, or peps,

They let this go for a few minutes, put it in a small champagne cup, turned it upside-down in a tub, and watched to see how long it took for the carbon dioxide to form. After that, they put some in a zip bag or film container to see if it would pop.

Students may have noticed:

- The yeast looks like little balls when dry.
- It floats on water.
- It sticks to the spoon when wet.
- The water felt HOT.
- The jelly was hard to dissolve.
- Liquid will stay in a cup upside-down on a smooth surface.
- Yeast produces carbon dioxide quickly.
- Yeast likes grape juice, apple juice, and peps the best.
- Yeast like anything with sugar.
- Yeast can make enough pressure to pop the lid off of a film can.