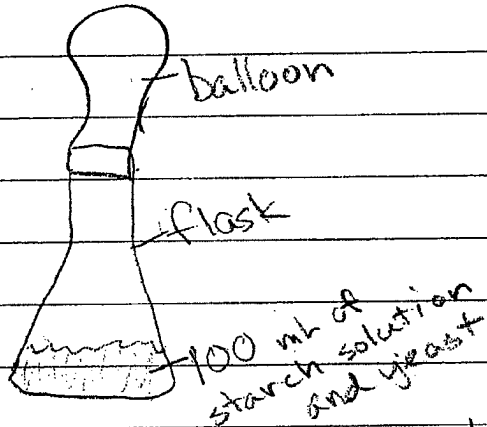


MARY
KATHERINE

1/7/08

#45 Yeastie Beasties

Modeling Fungi digestion
USING YEAST



Observations

- balloon is not filled up
- solution is yellow
- yeast was yellow
- bottom of flask is warm
- balloon is filling up
- yellow/white foam on top
- white foam rising
- balloon is inflated and sticking up.
- yeast is on bottom
- water is more yellow

Inferences

- water level rising because of yeast.
- yeast is eating nutrients to grow/reproduce/rise
- balloon is filling because of hot air from warm water
- yeast causes balloon to rise when it is in warm temperatures

MARY KATHERINE

Science, 2nd Period

1/10/09

Hypothesis



If I add sugar to a flask with water and yeast in it instead of flour, then I think the yeast will reproduce and grow much faster because sugar is a simple carbohydrate while flour is a complex carbohydrate so the yeast won't have to go through the process of breaking it down into simple carbohydrate

51

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