

Food Spoilage

Directions:

For this project, you will test how quickly bread molds under different conditions.

1. Gather the following materials to be used in the experiment:
 - six pieces of bread, all from the same loaf
 - two identical plastic food storage containers
 - two identical Ziploc[®] bags
 - two identical paper plates
2. Label one of the plastic food containers, one of the Ziploc[®] bags, and one of the paper plates “refrigerated”. Label the other plastic food container, Ziploc[®] bag, and paper plate “room temperature”.
3. Place one piece of bread in each plastic food container and each Ziploc[®] bag. Place one piece of bread on each paper plate. Do not crush or damage the pieces of bread.
4. Place the breads labeled “refrigerated” in your refrigerator. Do not let them touch anything in the refrigerator.
5. Place the breads labeled “room temperature” in a cabinet which is room temperature. Do not let them touch anything in the cabinet.
6. Monitor the bread on a regular basis to check for mold growth. Record all observations.
7. Write a report detailing your experiment and findings.