

## Moldy Bread Experiment

Take a slice of bread, sprinkle with a half-bottle-capful of water, enclose in a small plastic bag, and store in a lighted place.

1. Measure amount of mold at 24 hour intervals using the 5 mm grid handed out in class.
2. To determine the amount of mold, count squares for which more than  $1/2$  the square contains mold.
3. Record the amount of mold each day.
4. Record approximate temperature conditions (room temp, variable temperature, etc.):
  
5. Record light exposure ( try to use placement in daylight):
  
6. Record whether you close the bag or leave it open:
  
7. Record amount of water used, suggested amount is  $1/2$  water bottle cap:
  
8. Record brand and type of bread used:
  
9. Record type of water used (tap water, bottled water, etc.):
  
10. Record the volume/dimensions/depth of the bread:
  
11. Record the bread age:
  
12. Take photos (if desired).
13. Record the length of experiment (at least two weeks):
  
14. At end of experiment write a report displaying numerical data, graph (% area of mold vs. time), the information specified above, and an equation approximating the data. Use a graphing calculator or other software to find the best fitting equation. Attach to this page.

Best fitting equation: \_\_\_\_\_