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**Yeast Fermentation using different types of Sugar**

**Aim**  
How does the different types of sugar affect the growth of yeast?

**Hypothesis**  
I think black sugar + yeast will produce more CO<sub>2</sub> than the others.

**Variables**  
**Input variable:** Types of sugars (white, brown, black). I will change it by putting different types of sugar into the water in which the yeast would be placed in.

**Output variable:** weight after a specific amount of time. I will measure it by using an electric balance and a stopwatch.

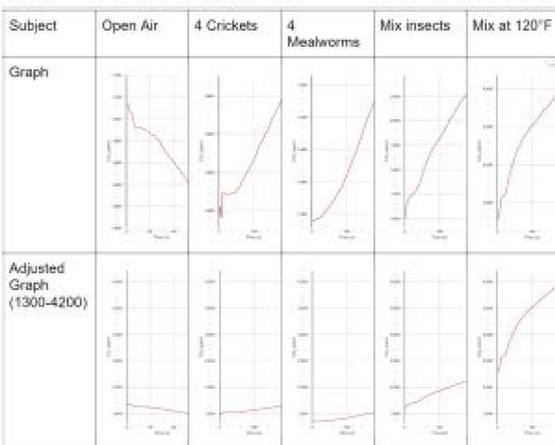
**Control variables**  
**Control variable 1:** Amount of yeast. I will keep it the same by using an electronic scale to measure the yeast before it is used.

**Control variable 2:** temperature, amount of water. I will keep it same by the water shall be measure before it is heated to the right temperature.

**Control variable 3:** amount of time. I will keep it the same by using a stopwatch to measure the time.

**Control variable 4:** amount of sugar. I will keep it the same by using an electronic balance to measure it.

- Materials:**
- 4 beakers ( 250ml )
  - white sugar ( 15g )
  - brown sugar ( 15g )
  - black sugar ( 15g )
  - electronic balance
  - yeast
  - water ( 400 )
  - spatula



**Yeast Experiment**

**Aim:** To find how much gas is produced when the amount of sugar changes.

**Hypothesis:** My hypothesis is that more sugar we put, more gas will be produced because sugar is the source of food for the yeast so the more sugar that the yeast has, the more energy will be produced and the gas will be produced more.

**Variables**  
**Input variable:** Amount of sugar

Firstly, we will start the experiment with 4 grams of sugar and I will increase the amount by 1.5 gram (4g, 5.5g, and 7g) for every experiment. I will measure the amount of sugar by using electronic scale.

**Output variable:** Carbon dioxide

I will measure the gas using gas collection tube in ml and see how much carbon dioxide produced by yeast.

**Control variables:**

**Control variable 1:** Amount of water

Firstly I will measure the amount of water using measuring cylinder. Amount of water will be 100ml. Then we will put it in conical flask.

**Control variable 2:** Amount of yeast

Amount of yeast will be 4 grams.

**Control variable 3:** Type of sugar

We will use castor sugar to do this experiment.

**Student Resource**

Name: \_\_\_\_\_ Period: \_\_\_\_\_ Date: \_\_\_\_\_

Teacher's Name: \_\_\_\_\_ Course: \_\_\_\_\_

**Cellular Respiration Lab**

**Introduction:** Cellular respiration is the process that allows cells to convert glucose (sugar broken down from food sources) into energy. Aerobic cellular respiration takes place in the presence of oxygen and produces carbon dioxide and water as byproducts. In this experiment we will use yeast, unicellular eukaryotic organisms, to demonstrate cellular respiration. Consider the following chemical reaction:



What are the byproducts of the sugar, glucose (C<sub>6</sub>H<sub>12</sub>O<sub>6</sub>) and oxygen (O<sub>2</sub>)? Write your answers here and include whether you think they are solid (s), liquid (l), gas (g) or aqueous (aq): \_\_\_\_\_

You also carry out this chemical reaction. After completing this experiment, try blowing up a balloon yourself – you breathe in oxygen and exhale carbon dioxide due to this process of cellular respiration. Once you have inflated your two experimental balloons you can follow the instructions for “detecting carbon dioxide.”

**Purpose:**

In this lab we will gather evidence for or against yeast and humans releasing CO<sub>2</sub> when respiring.

**Materials (per group):**

2 balloons	1 packet of active yeast	2, 125 mL Erlenmeyer flasks
2 straws	Lime water (Ca(OH) <sub>2</sub> )	1, 500 mL Erlenmeyer flask
BTB in H <sub>2</sub> O	Sugar	CO <sub>2</sub> gas probe (if accessible)

**Performing Cellular Respiration** (use the right-hand box for notes and observations).

1. Measure 300mL of lukewarm water in a 500mL Erlenmeyer flask. Dissolve 5 grams of sugar into the flask. Add 1 packet of yeast to the flask.



