

# SW1 – Yeast Races Recording Sheet

## Yeast Races

### Procedure

Follow the instructions on the yeast races handout

### My Results

#### Yeast only cup (cup A)

Time	Volume of dough (ml)	Change in volume of dough (ml)
0	30ml	0
5		
10		
15		
20		
25		
30		

#### Yeast and Sugar (cup B)

Volume of dough (ml)	Change in volume of dough (ml)
30ml	0

### My Conclusions

1. What caused the dough to rise up the container?  
\_\_\_\_\_
2. What is this process called?  
\_\_\_\_\_
3. Why did the dough in container B move faster than container A?  
\_\_\_\_\_  
\_\_\_\_\_

Did you know?

The average adult carries approx. kg of good microbes in their guts – the same weight as 2 bags of