



Yoghurt Experiment Worksheet

Test 1 - Yoghurt	Before Incubation	After Incubation
What was the consistency of the mixture?		
What did the mixture smell like?		
What was the colour of the mixture?		

Test 2 – Sterile Yoghurt	Before Incubation	After Incubation
What was the consistency of the mixture?		
What did the mixture smell like?		
What was the colour of the mixture?		

How did the mixture change during fermentation?

Test 3

How long did it take to make the yoghurt when the mixture was incubated at:

20°C - _____

40°C - _____

Yoghurt Experiment

Conclusions

1. What caused the change from milk to yoghurt?

2. What is this process called?

3. Explain the difference in results in test 1 and test 2.

4. What is the type and name of microbes which can be used to make yoghurt?

5. Why did it take longer to make yoghurt at 20°C than at 40°C?

6. A sterile spoon is used to stir the mixture (step 5) before incubating, what do you think might happen if a dirty spoon was used?
