STUDY OF BREAD MOLD-FUNGI

Aim: To study the growth and structure of bread mold.

Materials required: 

1. Slices of bread – Any sort will do but it is perfectly fine to use cheap white sliced bread as then you will know that all of the slices are a similar size, weight and thickness. You must make a note of the brand and use-by date so that anybody else wanting to repeat the Mold Bread Experiment can use the same type.
2. 15 sealable sandwich bags.
3. 1 piece of film or clear plastic with a 10x10cm grid drawn onto it.
4. Clean Knife
5. Chopping board.
6. Sticky labels.
7. Marker pen.
8. Mask
9. Gloves

Procedure:

1. Using the sticky labels and the marker pen label the bags as A,B,C.
2. Cut the bread into 10 x 10 squares using the chopping board and knife.
3. Put one slice of this bread into each bag and seal the bags tightly.
4. Put bag A somewhere safe in a warm room, B in Refrigerator and to bag C Sprinkle water twice a day to keep it moist.
5. Keep a careful note of your results for each slice of bread for the entire duration of the experiment. You can even take pictures or draw the slices if you want to be really scientific!
6. Once you have finished Identify the one which had maximum growth and which samples molds appeared first.

Result:

Discussion:

Mold is not a plant but a fungus like mushrooms and toadstools. It grows on food and other organic matter, breaking it down into slime and extracting nutrients for growth. Mold is one of nature’s cleaners. It breaks down dead organic material and recycles the nutrients back into the soil. It is essential in nearly every ecosystem in the world. The conditions that favour growth of mold are ……….. and ……….. and that inhibit growth are ………. And ………