Extra Credit - Fermentation - Baking Bread

1. Bake bread using a recipe that utilizes yeast.
2. Describe below what the recipe asked you to do with the yeast and how fermentation was involved in making bread.
3. After you have explanations, explain it to an adult in your family. Have them answer the questions and sign below.
4. Attach a picture of you and your bread, along with the recipe to this worksheet.

S*accharomyces cerevisiae*

Find out more about this yeast that we use for cooking by looking at the Red Star website. Red Star is one brand of yeast sold in groceries.

http://www.lesaffreyeastcorp.com/SoY/index.html

1. Compare and contrast fermentation and cellular respiration.

2. List the ingredients from your recipe, which were involved in fermentation.

3. Explain how fermentation happened in your dough and how that affected your bread.

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1. What concepts did your student explain to you?

2. Was he/she able to give a clear explanation? Did he/she seem to understand the concept?

3. Did this activity help both of you gain a better understanding glycosis and fermentation? How?

Parent/Guardian Signature Date