

Growing Mould

There are thousands of different types of moulds. Some, like those used for blue vein or camembert cheese, are safe to eat, but many are not. Mould grows from tiny spores that float in the air. When the spores land on a food source, they start the process of growing into mould.

The following investigation will have you testing the conditions that mould likes to grow best in. It will also prove that mould spores are everywhere.

Remember, mould can be damaging to your health so please do not touch or eat the bread once the investigation begins.

Materials:

- newspaper
- 3 slices of bread
- water spray bottle
- water
- 3 zip-lock sandwich bags
- masking tape
- marker pen
- rubber gloves
- small esky
- frozen icepack



Method:

1. Spread newspaper on the table.
2. Place the three pieces of bread side-by-side.
3. Fill the spray bottle with water.
4. Spray each piece of bread once.
5. Place each piece of bread in a zip-lock sandwich bag.
6. Use the marker pen to label the bags 1, 2 and 3.
7. Tape bag 1 to a sunny window in your classroom.
8. Place bag 2 in a shady drawer or cupboard.
9. Place bag 3 in the esky with the frozen icepack.
10. Answer questions 1 to 3.
11. Leave the bags undisturbed for three days.
12. Wear rubber gloves to remove the bags from their locations. Record your observations, then dispose of the bags safely in a bin outside the classroom.



Note: It is important the rubber gloves are used in step 12 as mould spores have been known to cause allergies for some people.