Bread with moisture

TO INVESTIGATE THE GROWTH OF FUNGI

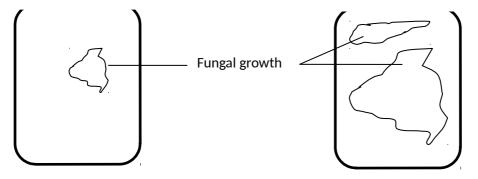
1. Investigative question:

Is humidity essential for fungal growth? **OR** Will fungi grow better in humid circumstances?

(2)

2.

Bread without moisture





CRITERIA FOR ASSESSMENT OF SKETCHES:

Distribution on each piece of bread (1) correctly presented (1)

Labels (1) at each (1) sketch

Headings supplied (1)

Indication which bread is with/without moisture (1)

(6)

3.

Bread with iodine	Bread sprinkled with water
Colour dark blue/black (1)	No colour change (1)
Little, if any fungal growth, OR	Various types of fungal growth, OR
• Little, if any bread mould (Rhizopus) (1)	Good development of bread mould (Rhizopus) (1)

Table drawn (1) (5)

- 4. Fungi prefer moisture/flourish in moisture (2)
- 5. The bread colour dark blue/black (1)
- 6. It indicates that starch is present in bread/positive test for starch (2)
- 7. Darkness is a favourable condition for fungal growth (1)
- 8. Can be allergic to fungi (penicillin) (1)

9. Fungi are heterotrophic (1); contains no chlorophyll (1)
Fungi are saprophytic (1); absorbs organic food from substrate (1)
Plants contain chlorophyll (1); photosynthesise/produce organic food (1)
Spores (1)
[27]

CRITERIA FOR HANDLING OF APPARATUS: Investigation executed according to the instructions (1) Work totally independent (1) Cleans up afterwards (1)

TOTAL: 30

[3]