





Steps to Success

Date	Tuesday 26 th January 2021
Subject/s	<u>Science</u>
Learning Objective 	To plan an experiment on microorganisms

			
Success Criteria 	I know microorganisms can be helpful or harmful		
	I can explain the definition of virus, fungi and bacteria		
	I can plan an experiment that investigates the growing conditions of microorganisms		
Support	Independent	Adult Support ()	Group Work
Lockdown learning: DC			
Key vocabulary for the lesson:			
Microorganisms microscopic bacteria virus fungi mould			

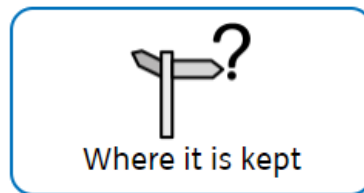
Question: What conditions are best to grow mould in?

Hypothesis:

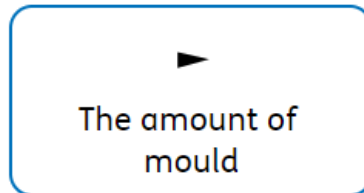
I think that the dry / damp bread kept in the light / dark will be most mouldy because

Variables:

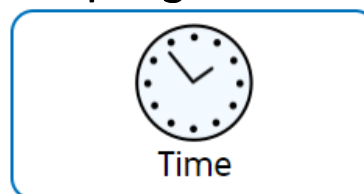
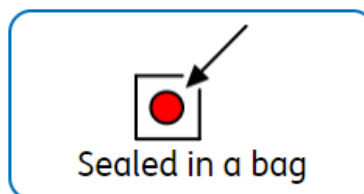
Independent variable: What are we changing?



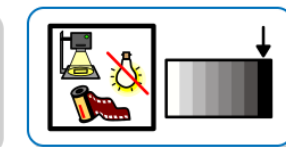
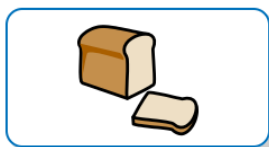
Dependent variable: What are we measuring?



Controlled variable: What are we keeping the same?



Equipment: What do we need for this experiment?



Method: What are we going to do? Use first, next, after, then to help you explain.

First,	Then,	Next,	After,	Lastly,
 bread	 bread	 bread	 bread	 observe
 paper towels	 dry paper towels	 dry paper towels	 paper towels	 measure
 inside	 inside	 inside	 inside	 mould
 zip-lock bag	 zip-lock bag	 zip-lock bag	 zip-lock bag	 bread
 dark room	 window	 dark room	 window	

Results:

How much mould is on the bread?

	Monday	Tuesday	Wednesday	Thursday	Friday
Dry bread in dark room.					
Dry bread near the window.					
Damp bread near the window.					
Damp bread in a dark room.					

Conclusion:

We found the most mould on the dry/damp bread in the light/dark.

Mould grew on ...

Mould didn't grow on...

The bread with the least amount of mould on was...
