

Mold Growth on Bread

Purpose

- Observe fungi growth on organic surfaces
- Compare the effects of mold growth on bread after exposure to different surfaces
- Show the importance of hand washing

Materials

- Loaf of bread (organic/homemade bread recommended)
- Plastic bags
- Water dropper

Procedure

1. Label your plastic bags with conditions that you want to test for mold growth on bread.
Here are the ones that we thought would be interesting to test:
 - a. Hands washed
 - b. Hands unwashed
 - c. Hand sanitizer
 - d. Feet
 - e. Door handle
 - f. Phone
2. Wipe bread on surfaces that you want to test.
3. Place 2-3 drops of water on bread.
 - a. This will help mold grow a little faster since mold loves moist conditions.
4. Put bread into labelled plastic bags.
5. Wait 14 days to 1 month to see which one grows the most mold.
 - a. Mold also thrives in dark environments, so if you want faster growth, try putting it in a dark location.

