



Grow Your Own Mould



Things you will need:

- 4 slices of bread
- 4 sandwich bags

Instructions:

Put slices of bread in different conditions to test which one will turn mouldy first. Place each slice of bread in a sealed sandwich bag and then put each bag in a different place. E.g. one in the fridge, one in a warm place, one in the dark and one in the light. See which one goes mouldy first.

The science behind it:

Mould is a type of fungus. Mould is different to plants because it does not grow from seeds. Mould grows from tiny spores that float around in the air. When these spores land on food it can begin to grow mould. Mould is also different to plants because plants make their own food whereas mould is not able to make its own food so it needs to feed off of the food that it grows on. Mould thrives the most in warm conditions.