



# national science week 2021

## Bundaberg Bakery, Years 3-4

**Overview** Students investigate different recipes for making dough rise.

**Resources** Dried yeast, measuring cylinders, water, SR flour, plain white flour, wholemeal flour, stopwatch

### Learning intentions

- "Investigate how forces and the properties of materials affect the behaviour of a product or system." (ACTDEK011)
- "With guidance, plan and conduct scientific investigations to find answers to questions, considering the safe use of appropriate materials and equipment." (AC SIS054) & (AC SIS065)

### Success criteria

For students to understand that different ingredients have different effects on recipes and that science experiments involve conducting fair tests.

### Introduction

<https://youtu.be/CWVrNNy6kRs> George the farmer video on wheat.

### Lesson steps

- Place 1g of dried yeast in water
- Add 75g SR flour and mix well
- Roll the dough into a sausage shape and place it in one of the measuring cylinders
- Repeat steps above for the second batch of dough using plain flour
- Repeat above for third batch of dough using wholemeal flour
- Record the height of the dough in the cylinders every 5 minutes over a one hour period

### Conclusion



Discuss with the students which recipe made the dough rise the fastest and the highest

Explain that a fair test involves changing one thing (type of flour), measuring one thing (height over time), and keeping everything else the same (controls – same yeast, same size measuring cylinder).