

# Yeast — On the Job Worksheet #1

**DAY 1**  
**O B S E R V A T I O N S**

**A**

Balloon

	AMT.
Water	40 mL
Flour	2.5 g
Yeast	30 mL
Glucose	1.25 g

Glucose test: +

pH test: 5

Observations:  
*Very active bubbling, foam produced but less than B.*

**B**

Cheesecloth

	AMT.
Water	40 mL
Flour	2.5 g
Yeast	30 mL
Glucose	1.25 g

Glucose test: +

pH test: 5

Observations:  
*Very active bubbling, foam produced—more than A.*

**C**

Balloon

	AMT.
Water	40 mL
Flour	2.5 g
Yeast	30 mL
Glucose	—

Glucose test: -

pH test: 5

Observations:  
*Little activity*

**D**

Cheesecloth

	AMT.
Water	40 mL
Flour	2.5 g
Yeast	30 mL
Glucose	—

Glucose test: -

pH test: 5

Observations:  
*Little activity*

**DAY 2**  
**O B S E R V A T I O N S**

**A**

Balloon

	AMT.
Water	40 mL
Flour	2.5 g
Yeast	30 mL
Glucose	1.25 g

Glucose test: -

pH test: 3-4

Observations:  
*Balloon inflated or has been inflated earlier. Smells of alcohol. Glucose amount decreased.*

**B**

Cheesecloth

	AMT.
Water	40 mL
Flour	2.5 g
Yeast	30 mL
Glucose	1.25 g

Glucose test: -

pH test: 5

Observations:  
*Little odor other than yeast. Glucose amount decreased.*

**C**

Balloon

	AMT.
Water	40 mL
Flour	2.5 g
Yeast	30 mL
Glucose	—

Glucose test: -

pH test: 5

Observations:  
*Smells like yeast. Balloon only slightly inflated if at all.*

**D**

Cheesecloth

	AMT.
Water	40 mL
Flour	2.5 g
Yeast	30 mL
Glucose	—

Glucose test: -

pH test: 5

Observations:  
*Smells like yeast.*