



How does hygiene affect how quickly bread goes mouldy?

Have you ever picked up a piece of bread and noticed that it has little green or white bits on it?

This is called mould. We are going to find out how hygiene affects the speed that mould grows.

You will need:

- Some bread (you do not have to use a whole slice!)
- Some sealable bags.
- Soap
- Some places to rub your bread.



It is up to you to decide what you want your bread to touch for the experiment.

Some examples may include:

- Door handles
- A keyboard
- A phone

I wonder how much mould will grow if I drop the bread on the floor?



When the mould starts growing, it is important that you do not open the bag or touch the mould.

Make sure you plan your experiment and include:

- A Prediction
- Method
- Results
- A conclusion

Remember to write about what you have learned from the experiment. What advice would you give to others?

