

## OWLACOMBE SCIENCE JANUARY 2022

- Mrs McCarthy challenged us to create and run our own *independent* Science investigation and asked us to record our investigation digitally.

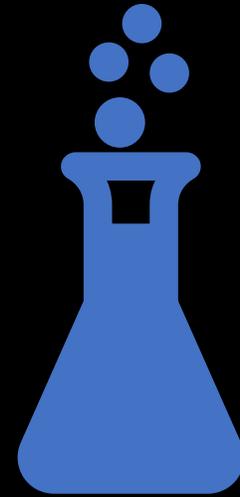


# OUR SCIENCE EXPERIMENT



Question- Which foodstuffs  
will develop mould the  
quickest when left  
uncovered?

BY BELLA MEGAN WILLIAM AND PIP



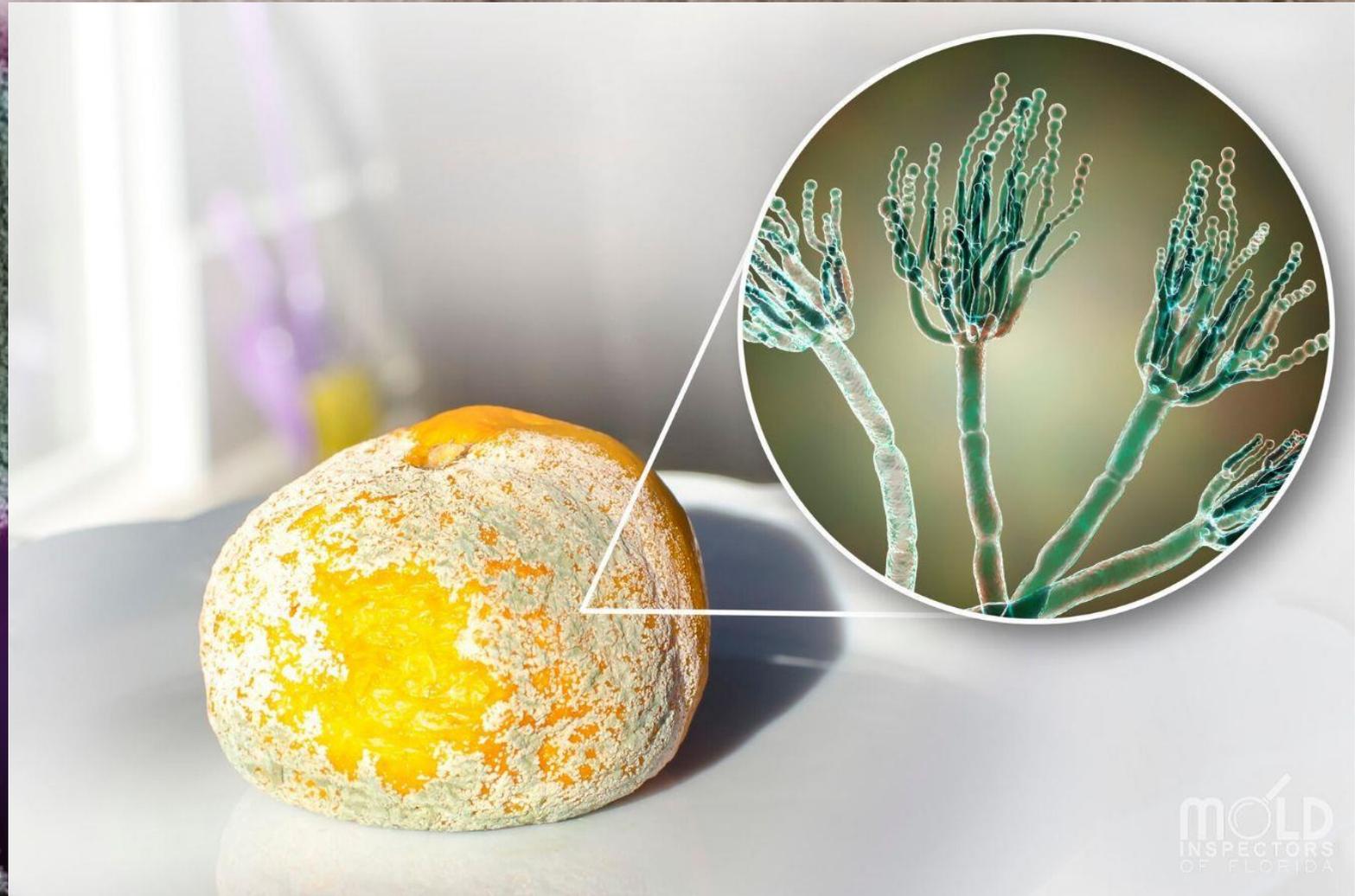
# Our method

We will wait two weeks and then see how much mould has grown on each material if any .

We will record our findings and results using a recorded PowerPoint and explain what happens.

We will keep our test fair by only changing the materials we want to test .

We will keep all of the foods in the same place at room temperature.



# OUR PREDICTIONS

- **William thinks that the strawberries will mould the fastest because they are a small fruit.**
- **Pip thinks that the peach will mould the fastest because it is full of sugar.**
- **Bella thinks that the Camembert will mould the fastest because it is usually kept in the fridge.**
- **Megan thinks that the bread will mould the fastest because it has eggs in its ingredients which can mould.**

# THE ONLY THING WE WILL CHANGE ARE THE FOODSTUFFS

THE FOODS WE WILL USE ARE : CUT PEACH , CUT STRAWBERRIES , APPLES , BREAD, CAMEMBERT, CRANBERRY & CHEESE CHEDDAR CHEESE.



# OUR FOOD ON THE FIRST TIME WE PUT IT OUT



## AFTER ONE DAY

After the first 24 hours of our experiment we observed that nothing other than the apple had produced mould. yes the nectarine went slightly brown and the strawberry had dried out a bit but only the apple had made a tiny bit of mould here it is :



**Here is the rest of the food that did not mould on day 1.:**



## The food that moulded after 2 days and 3 nights

After 2 more days all of the fruit looked pretty disgusting .

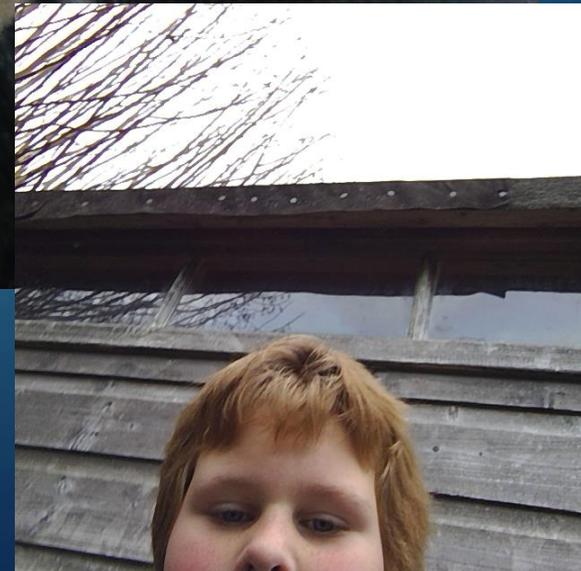
Due to our observations we found out that although the cranberry cheese may have grown a bit of mould it was mostly the materials that were high in sugar and full of moisture that moulded the most.

Here are the fruits: →



THE FINAL RESULT OF THE STRAWBERRIES

It looks like it's very fluffy but we weren't allowed to touch it!

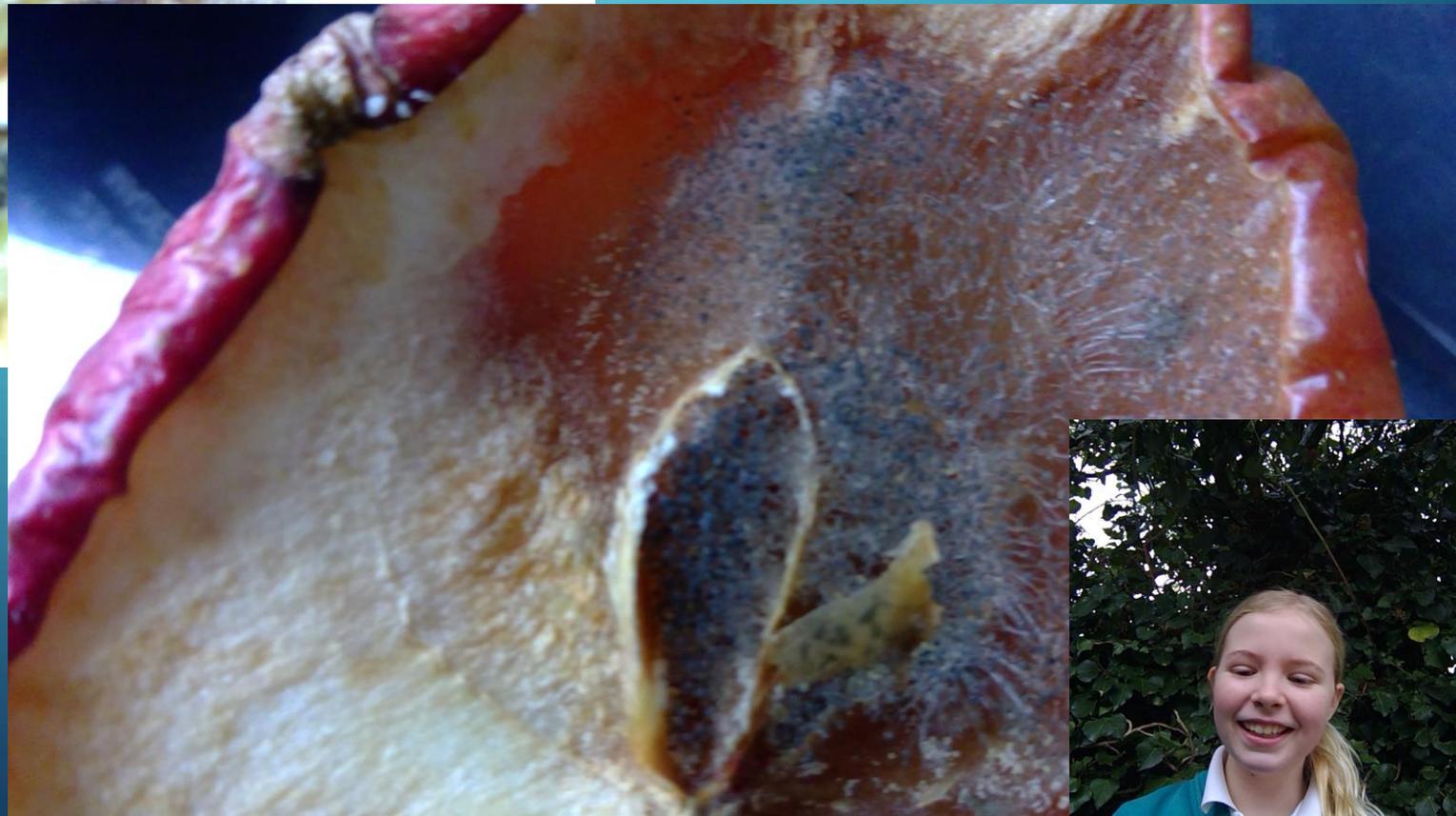




**This cheese only has a tiny bit of mould on that no other food had.**

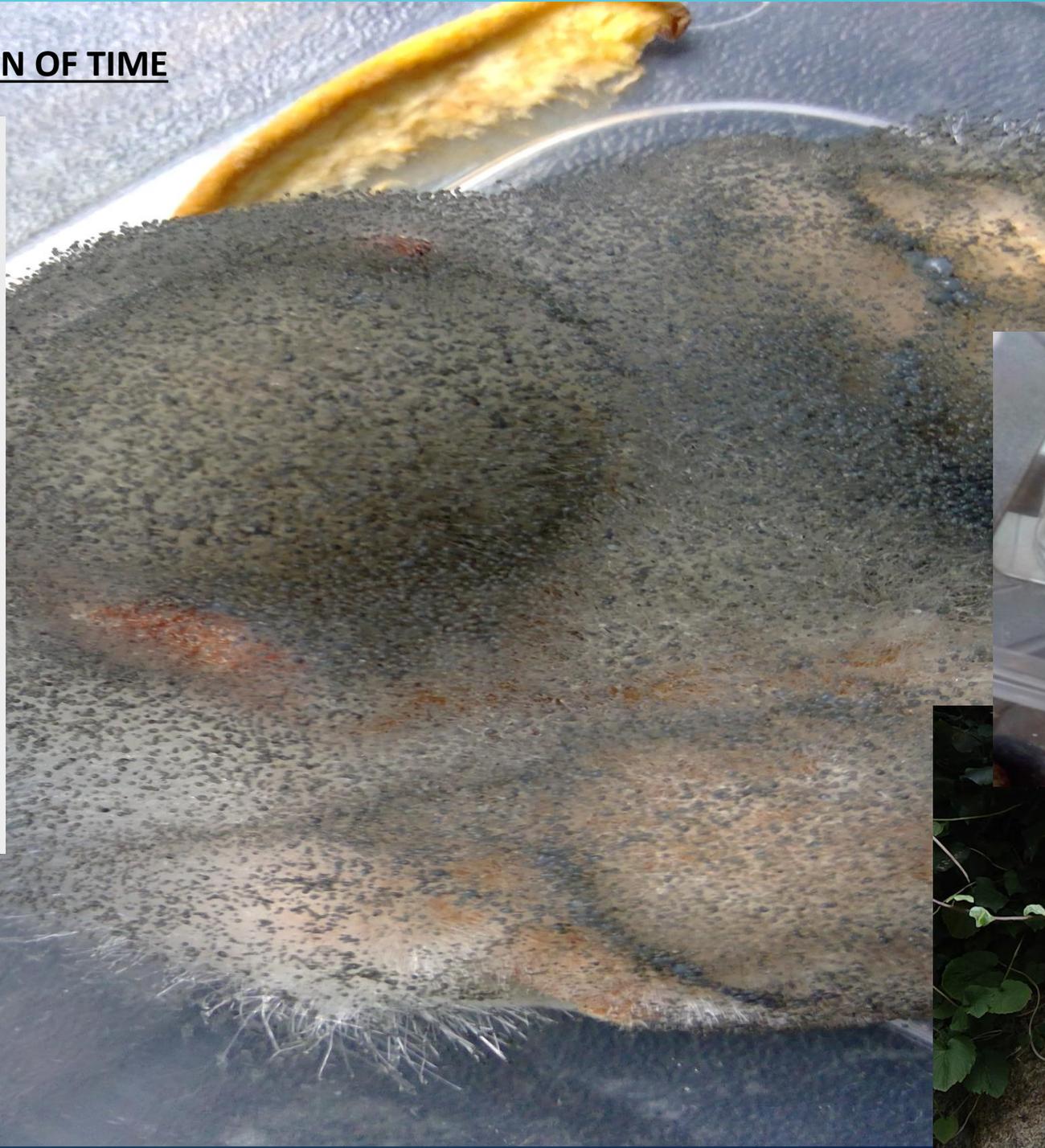


THE RESULT OF  
THE APPLES

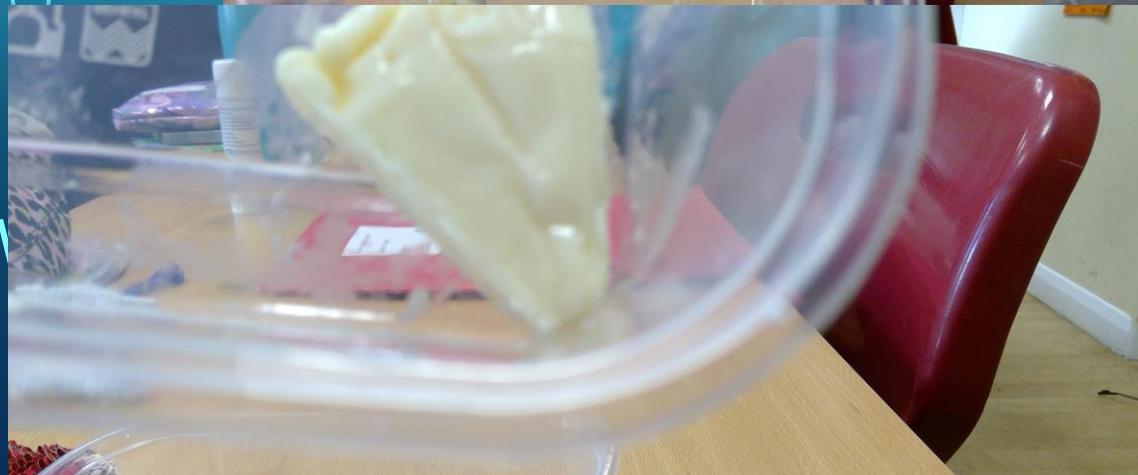


## THE PEACH SLICES AFTER THE DURATION OF TIME

This peach has lots of different moulds some look webby with black dots some looks like the start of a growing white beard and some look like set grey bubbles. But all of it looks pretty disgusting right?



THESE ARE THE FOODS THAT DIDN'T MOULD FOR  
THE WHOLE OF THE 2 WEEKS



# THE AMAZING RESULTS!!!

- *CONCLUSION*

The food that was high in sugar and moisture became mouldy the quickest when left exposed to the air.



THANKS FOR WATCHING  
VOTE FOR US!!!!!!!

