

CLASS: VIII

SUBJECT: SCIENCE

CHAPTER: 2. MICRO-ORGANISMS FRIEND AND FOE

SUBTOPIC: FRIENDLY MICRO-ORGANISM – YEAST

EXPERIENTIAL LEARNING

ACTIVITY:

Aim: To enable the students to learn the role of a friendly micro-organism.

Materials Required: Beaker, sugar, water, yeast

Procedure:

- The students will be divided into four groups.
- Each group will be asked to fill a beaker with three-fourth of water.
- Two–three teaspoons of sugar will be dissolved in it.
- Half a teaspoon of yeast will be added to it.
- Students will be advised to keep the setup covered and kept undisturbed for 4–5 hours.
- They will be asked to smell the solution and record their observation.
- The students will be able to understand the role of micro-organisms in food processing.
- The following questions will be asked by the teacher for assessment:

CURIOSITY QUESTION:

Have you ever come across this smell at home in any of the food items? How can this process be called?

ANSWER GUIDE:

- Did you notice any bubbles or froth like things in the solution?
- Name the gas released.
- What may be the effect of this gas?