

Lesson Plan 12

Topic: Fungi

Sub – Topic: Growing Bread Mold

Class: 7

Duration: 30 Mins

Aim:

- To demonstrate that bread mold spores are present anywhere and everywhere.

Description:

Bread Mold is a simple fungus which derives its food from a variety of materials such as grains, fruits, vegetables or flesh. Mold spores are tiny and usually remain up in the air. As soon as it finds the right environment for it to grow, the spores transform into the living fungus.

Objectives:

Students will:

- Understand what mold is and how it grows.
- Observe the growth of different kinds of food molds & understand how to identify and prevent mold growth.

Required Materials:

- Piece of bread
- Re - sealable airtight plastic bag
- Dropper
- Cotton swab
- Milk carton
- Cotton swab
- Adhesive tape
- Water

Procedure:

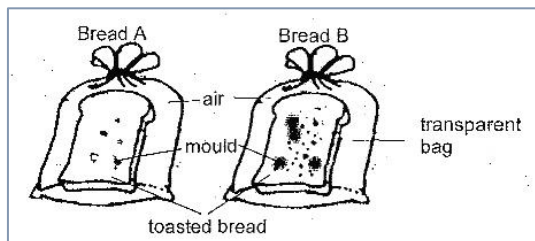
1. Collect dust from the ground on a cotton swab
2. Rub the soiled end on a slice of bread
3. Put 5 or 6 drops water on the bread slice
4. Put this bread slice in an airtight bag and seal it.
5. Place this sealed bag in an empty milk carton (preferably with milk remains in it) and seal the carton
6. Leave the set-up undisturbed for a day or two

Precaution:

Ensure you wear hand gloves since Mold spores can cause allergies in some people. Wash the hands well every time the handle Bread Mold and try not to inhale the mold spores while we are handling the bread covered with the fungus.

Observation:

After two days, when the sealed package is opened, the bread slice is covered with Bread Mold of various colors and textures.



Assessment: Assess students based on their performance in the activity. Each student should have completed a worksheet with sketches and observations of their experiment. Use the wrap up questions to evaluate the student knowledge gained in this activity.

Extensions:

1. The mold growth experiment can be extended for a longer growth cycle.
2. Repeat the experiment, but cover the plates so that students can compare mold growth in light and dark environments.
3. The experiment can also include the use of a variety of foods to compare different types. Colors, and shapes of mold growth.
4. Instead of using individual disposable bags and plates, the classroom can conduct a mold experiment using one large glass jar or that can be tightly sealed.
5. Please be careful not to open the mold filled container inside buildings. If the container is to be reused, open it outside, away from children and dispose of the moldy contents in the garbage or a compost container. To thoroughly wash the jar, use soap and hot water.

Conclusion:

Spores develop into living fungus when it gets suitable conditions. The bread slice has adequate nutrition and moisture necessary for the mold spores to germinate.