

## ***BREAD MAKING***

In science, the Year 5's have been learning about micro-organisms. On Thursday 16 June we made bread. The aim was to see if bread without yeast was much different to bread with yeast. We used bread making machines to make the bread. Our investigation proved that bread with no yeast is smaller and harder than normal bread with yeast. The result was, the one with yeast grew, expanded, made air pockets and appeared to be a lot lighter than the one without yeast. We didn't think it was a fair test because one of them was mixed manually because one of the bread mixers was broken and the other one was mixed by a machine (the one with yeast was mixed manually).

*By Nathan Chow & Harrison Vogt 5M*

