

Let It Rot



ESSENTIAL QUESTION: What happens to food that is left out? Why do some foods decompose faster than others?

PROBLEM:

Hypothesis:

PROCEDURE:

1. Obtain different food items that you would like to decompose. Use litmus paper to determine the different pH of the items.
2. Place each food item in a ziploc bag. In your journal, write down the date and describe how it looks. Write down what you think will happen to it after one week.
3. Each day, check to see if there is any mold growing. Make note of the date that you find mold for each item. After one week, use a magnifying glass to examine the food in the bags (but do not open them - mold spores could cause harm). Describe how each item has changed. Note any mold growth. Is this what you expected? What is the mold doing?
4. After two weeks, complete another thorough examination of your specimens. Which items began to rot the fastest? Why do you think this is? Make a chart of the length of time each item took to rot.

MATERIALS:

*Assorted food items

*Ziploc bags