



Watch Video

Bacteria & Viruses Activity for Kids

Grow Mold DIY






 Duration: **20 min**

 Difficulty: **Easy**










 Cost: **\$0 to \$10**

Learn how to grow mold!

Material List

-  Slices of bread
-  Sealable plastic bags
-  Roll of tape
-  Marker
-  Spray bottle

Instructions

-  Spray 3 squirts of water on each slice of bread.
 -  Write "COOL" on one bag, and "WARM" on the other.
 -  Add the pieces of bread to each bag.
 -  Close the bags and tape the seals airtight.
 -  Put the bag labeled "COOL" in the fridge.
 -  Put the bag labeled "WARM" somewhere warm and dark, like a kitchen cupboard.
 -  Let the bags sit there for 1 week then observe!
 -  When done keep the bag sealed and throw it away.
-  **Caution** Adult supervision is suggested.

How It Works

Like bacteria, fungi are also microbes. Fungi include yeast, mushrooms, and mold. Cold temperatures slow the growth of microbes, which is why we have refrigerators. Things last longer in the fridge because bacteria and fungi grow slower in the cold. This is why the "COOL" bread doesn't grow mold over a week, while the "WARM" bread does.

