

Cellular Respiration Extra Credit Activity (up to 15 lab points)

DUE: 12/1/09 – NO LATE WORK ACCEPTED!

You will have the opportunity to see cellular respiration in action and to share it with the class. Your goal is to make one loaf of **yeast** bread and bring it to class.



Requirements: (Failure to follow these instructions may disqualify you from earning the extra credit)

- Has to be made by you, not other friends or family members. Your parent/guardian will need to complete and sign the bottom portion of this handout. Turn in along with bread.
- Must be a yeast bread (i.e. recipe calls for yeast as part of the ingredients). You can get creative with the recipe, but basically, it has to have yeast in it. (Note: Self rising flour is not the same... do NOT use self rising flour)
- Must take pictures to document the bread making process (you “knead” to be in the pictures ☺):
 - o All the ingredients (take a “group shot” of them, not individual shots)
 - o Mixing the dough
 - o Kneading the dough
 - o Before/after shots of the dough (before letting it rise, after it has risen)—try to place a ruler or another measuring device next to the dough to show how much the dough expanded...
 - o Dough in the pan and oven
 - o Finished product
- You can either print out the pictures and turn them in OR put them onto a Word document and send me the document via email (jyue@ausd.net). (You can also print out from printer in black/white)
- Bring one loaf of bread to class on the day it is due. No late work. Put in a labeled Ziploc bag.
- Cannot be made in a bread machine or cannot be from a boxed mix. Must be made from scratch.
- Print out recipe and bring to class.
- Complete and submit answers to questions on Turnitin.com (Due at 8AM of the due date)

Questions

- 1) How does yeast make bread rise? (BE DETAILED AND SPECIFIC! If necessary, cite sources.)
- 2) What type of respiration is the yeast going through—aerobic or anaerobic? Explain.
- 3) Find an article on the history and science behind sourdough bread and write a summary (1st paragraph: history, main idea; 2nd paragraph: summarize the science part) of the article. Include the link or you can print out and bring the article along with your recipe.



I verify that _____ made the bread by him/herself.
(student's name)

Parent/Guardian Signature

Date