THE SCIENCE SWEETIES

CLASSROOM SCIENCE SHEET

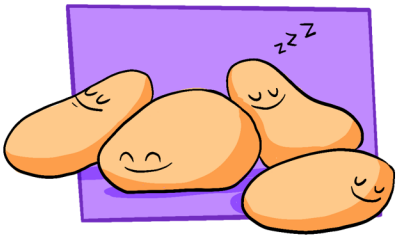
WHY DOES BREAD RISE?

The science of yeast

Cause and effect · Living things need food and warmth · Grades K-2

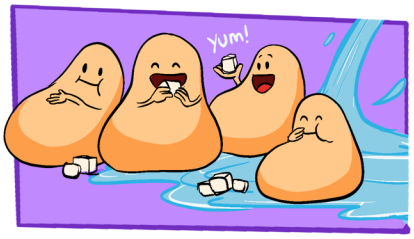
THE BIG IDEA

Yeast is alive. Warm it up and feed it, and it makes a gas that pushes the bread up.



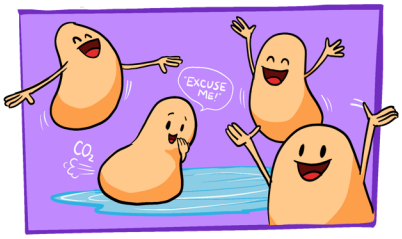
1 ASLEEP

Dry yeast looks like dust.
It is alive, but it is resting.
The dough stays flat.



2 WARM AND FED

Warm water wakes it up.
Sugar and flour feed it.
Now the yeast is busy!



3 UP IT GOES

The yeast lets out a gas.
The gas makes bubbles.
Bubbles push the dough up.

TWO THINGS TO REMEMBER

YEAST IS A FUNGUS.

It is alive, like you are.

LOOK AT A SLICE OF BREAD.

Every little hole is a bubble
the yeast left behind.

WORDS TO KNOW

ALIVE · FUNGUS · FOOD · GAS · BUBBLE · RISE

ASK YOUR CLASS

- **What does yeast need to wake up?** Warmth & warm water.
- **What does yeast eat?** Sugar and flour.
- **Why does the dough get bigger?** Gas bubbles push it up.

Watch the song: "Why Does Bread Rise?"
The Science Sweeties · 1:52 · free on YouTube
Teacher note: the gas is carbon dioxide, the same gas we breathe out.

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