

# YEAR 6 : SUMMER TRANSITION PROJECT

**Welcome to Food Preparation and Nutrition!** One of the first things we learn in year 7 is the importance of hygiene and this starts with washing our hands. As such, to demonstrate the importance of hand washing we would like you to complete an experiment and photograph the results.

## THE EXPERIMENT – what do you need to do:

Label each of the three bags:

- Untouched
- Unwashed
- Washed with warm soapy water / handwash

Place one slice of bread in the “untouched” bag without touching it. You can use clean tongs, or turn the resealable bag inside out and use it like a glove to get the slice inside. Seal the bag. Remove a second slice of bread and have touch the bread with unwashed hands. Place the bread in the bag and seal it.

Finally, wash your hands with soap and warm water. Watch <https://www.youtube.com/watch?v=aGJNspLRdrc> for guidance on how to thoroughly wash your hands. Take a third slice of bread and touch the bread with freshly-washed hands. Place the bread in the bag and seal it.

Take all three sealed bags and put them in a cool, dry place. Do not take the bread out of the bags. In a few days, mould should start to appear. **What slice of bread gets mouldy first? Which grows the most mould? Which grows the least?** Keep a photo diary by taking pictures of the bread on day one and watch the changes over the course of a week to two weeks.

## WHEN DO YOU NEED TO DO IT BY?

Upload your photos via your Design Technology Google Classroom page by **Friday 13<sup>th</sup> September**

### WHAT DO YOU NEED?

- 3 slices of white sliced bread.
- 3 zip lock / sealable bags, such as freezer bags.



### PRIZES:

Submitted work will receive 5 House Points

