

ASSESSMENT:

NAME _____

YEAST CELL LAB

CLASS _____ **DATE** _____

1. Name the gas that was produced by the living yeast cells. _____
2. What ingredient did the yeast cells consume to get their energy? _____

For questions 3-10, use this table to answer the following questions.

Environment	pH	Starting Glucose (g / 10 ml)	Ending Glucose (g / 10 ml)	Glucose Consumed (g)	CO ₂ Collected (mL)
Grape Juice	3.4	1.33	0		20
Apple Juice	2.8	1.00	0		15
Cola	2.2	1.00	.33		10
Orange Juice	2.8	1.25	.75		5

3. Calculate the **glucose consumed** and write these values in the chart.
4. If you wanted to test the effect of different pH levels on the growth of yeast cells, which 2 environments would you test?
_____ and _____
5. Explain your choice.

6. According to the chart, which of the environments you picked in # 4 is better for growing yeast? _____
7. How can you tell? _____
8. If you wanted to test the effect of different starting glucose levels on yeast growth, which 2 environments would you choose?

9. Explain your choice.

10. If you ran the experiment for a longer time, which environment(s) might produce different results? _____

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11. List the eight steps in the scientific method:

- a. _____
- b. _____
- c. _____
- d. _____
- e. _____
- f. _____
- g. _____
- h. _____