

Lab Analysis worksheet

Part 1 Lab Observations

1. Describe what your yogurt looks like on Day 1.

2. Draw what your yogurt looks like on Day 1.



3. Predict what you think your yogurt will look like on Day 2 and state why.

Lab Analysis worksheet Continued

Part 2 Lab Analysis

1. How did your yogurt sample compare to other groups' samples? Why do you think other samples may have turned out differently?
2. Why do you think store bought yogurt must be refrigerated?
3. How were bacteria useful in the production of your yogurt?
4. Why do you think fermentation is an important process in the production of certain foods?
5. What other foods do you know that go through a fermentation process?
6. What general statements could you make about the importance of microorganisms in our food?
7. How would you convince your friends that some bacteria is actually good for you? What are some examples you would use?