

BACTERIA IN OUR FOOD

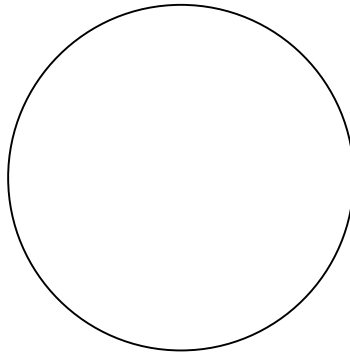
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BACKGROUND: Many of the foods we eat were created by bacteria. For example: pickles, sauerkraut, vinegar, cheese, yogurt, sour cream, sour dough are all food stuffs we eat that were made with bacteria.

PURPOSE: to see the bacteria in our food.

PROCEDURE:

1. Bring in any of the foods mentioned above.
2. Take a small sample of the food and mix with 3X as much distilled water. Mix well.
3. With a pipette transfer a small amount of the solution to a slide.
4. Put a drop of methylene blue on the bacterial solution.
5. Cover with a cover slip and view in the microscope.
6. Draw a sketch of what you see below.



QUESTIONS:

1. What type of food did you use?
2. How will you know a bacteria cell from the food cells?
3. What does the bacteria do to make this food product (you may need to look this up). Does it change its pH, does it break it down, does it change its chemical composition, and does it change its state of matter?

4. Find out the name of the bacteria in your food.
5. Why doesn't this bacteria make you sick?