



e-Bug

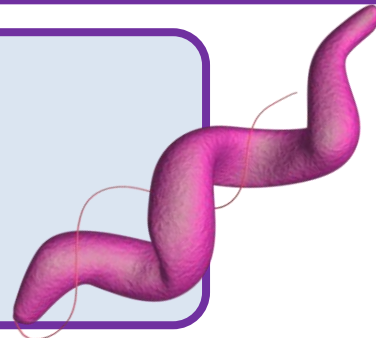
Kitchen Investigator

Where in the kitchen do most microbes live?

This is a cool experiment to find out where all the microbes are hiding in your kitchen. But remember, not all microbes are harmful, most of the microbes you will find are completely harmless to us. Have fun playing microbe detective!

Ingredients

- 4 Slices of Bread
- 4 Small sealable plastic bags (sandwich bags are fine)
- A Sprinkle of water
- A Magnifying Glass
- A Marker Pen
- A Notebook
- A Camera (optional)



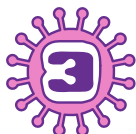
Method



Take **1** slice of **bread** and put into a plastic bag. Seal the bag and **label** as **control**.



Add a **sprinkling of water** to the rest of the **bread** slices. Be careful and try not to soak the bread.



Take **1 slice** of bread from **step 2** and carefully **rub** it across your **kitchen floor**; try not to break up the bread. Put it into a bag, seal it and **label** the bag **floor**.



Repeat step 3 but for different kitchen surfaces, e.g. a shelf in the fridge or the kitchen sink until all the bread is used. Each time **seal the bag** and **label** with the surface name.



Place all the bags in a **cupboard**, and leave them for at least **1 week**. Take notes/photos of any changes you see to the bread every day. **Never** open the bags.

Results Explained

The control slice of bread was used to give you something to compare all the other pieces of bread to. Fewer microbes would have grown on it because it was not sprinkled with water.

On the other slices you should see lots of different types of microbes, like fungi and bacteria, growing on the bread. This shows that different areas of the kitchen have different numbers and types of microbes living on them.