



Decaying Food

Grade Levels: 1-4

Background

Materials break down or decay over time. Different forms of energy can make the decay happen faster or slower.

Question

What makes food decay faster?

Possible Hypotheses

Heat does/does not make food decay faster.

Light does/does not make food decay faster.

Water does/does not make food decay faster.

Materials

- Packet of dried beans
- Four ziplock bags
- Water

Procedure

1. Place ten beans in a ziplock bag as the control. Soak the rest of the beans in water overnight.
2. Place 10 soaked beans into the other three bags. Squeeze out the air, and seal them.
3. Put one bag in a warm, bright place, one in a warm dark place, and one bag in the refrigerator for a week.
4. Place the control in each condition for two days during the experiment. Observe what happens to the beans.

** Analysis and Conclusion

How did the beans change during the week? Which condition made the beans decay faster? What is the best way to keep food fresh?

