☺ Science Project Choice Board

Topic: Food and Microorganisms

Grade: 6
Due Date: 27/10
Prepared by Ms. Nada Marji – Science Department

🎯 Goal: Choose one project to explore how microorganisms affect food — in good or bad ways!

No.	Project Title	What You'll Do	Big Question
1	Mold Attack!	Observe how mold grows on different foods (bread, fruit, cheese).	Which food grows mold the fastest?
2	Yeast Makes It Rise	Test how yeast helps dough rise using warm and cold water.	Does temperature affect yeast growth?
3	Good Bacteria in Yogurt	Learn how bacteria turn milk into yogurt. Compare different types.	What do bacteria do in yogurt making?
4	Food Spoilage	Store food in different ways (fridge, sealed bag, open air).	Which storage keeps food fresh longest?
5	Salt and Sugar Preservation	Add salt or sugar to food and watch for mold.	Do salt and sugar stop microorganisms from growing?
6	Fermented Foods Around the World	Research foods made using microorganisms (yogurt, cheese, pickles, kimchi).	How do microorganisms help make food?
7	Keep Food Safe!	Create a colorful poster or video on food hygiene and safe storage.	How can we stop harmful microorganisms from growing?
8	Why Expiry Dates Matter	Investigate why foods have expiry dates and what happens after they expire.	Why does food spoil over time?
9	The Fermentation Process	Demonstrate or research fermentation in bread, yogurt, or pickles.	What happens during fermentation?
10	Helpful vs. Harmful Microorganisms	Make a chart or model showing good and bad microorganisms or poster.	Are all microorganisms harmful?

🧭 Project Guidelines

- Choose one project from the board.

- Work in pairs.

- Prepare a poster, model, or presentation to show your findings.

- Be creative — include pictures, diagrams, or simple data charts.

- Submit by: 27/10

🏆 Success Criteria

✅ Clear explanation of your experiment or research.

✅ Shows understanding of how microorganisms affect food.

✅ Creative and neat presentation.

✅ Includes observations, data, or examples.