CALIFORNIA STATE SCIENCE FAIR 2002 PROJECT SUMMARY



Name(s)	Project Number
Lucine A. Tarakjian	
	22515
Project Title	
Temperature vs. Growth of Bacteria	
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Abstract	
Objectives/Goals	
To see how temperature effects the growth of bacteria normally fo	ound on raw chicken
Methods/Materials	12 milete agent atemile
3 small boxes, safety goggles, an apron (or a lab coat if you have o loops, alcohol swabs, dry marker, scotch tape, dilute solution of o water, 2 tubes of nutrient broth, a lamp, refrigerator, sponge, light Clorox, and a clean plate. I obtained a sample of bacteria from ray	one, filber gloves, 12 plate agar, sterile
water. 2 tubes of nutrient broth. a lamp. refrigerator. sponge. light	er, hermometer, raw chicken, dry cloth.
Clorox, and a clean plate. I obtained a sample of bacteria from raw	v chicken and incubated it in a tube of
nutrient broth for 2 days, then with that culture, I isolated the calo	nies on 12 plates placing each group of
3 plates in their designated temperatures (-18, 12, 20, and 25) degre	es C).
Results The plates of bacteria at 18 degrees C had the average can facto	r of 1/12 degrees C grew the overage
The plates of bacteria at -18 degrees C had the average scale factor scale factor of 1; 20 degrees C at the average scale factor of 3; 25	degrees C at the average scale factor of
4.7. This shows that bacteria grows better at warm temperatures (2)	S degrees C) than colder temperatures
(20 degrees C, 12 degrees C).	
Conclusions/Discussion	
My hypothesis was correct. My prediction that the bacteria voild	grow the fastest at 25 degrees C was
grew. The bacteria at 20 degrees C achieved the average set e fact	or of 3 the bacteria at 12 degrees C
grew the average scale factor of 1, and the bacteria at 25 degrees (C grew the average scale factor of 4.7.
My hypothesis was correct. My prediction that the bacteria would supported by my data. The control goop was out in the freezer at grew. The bacteria at 20 degrees C achieved the average scale fact grew the average scale factor of 1 and the bacteria at 23 degrees C This also means that most bacteria found on raw chicken are meso bacteria grow well at warm temperatures (25-40 degrees C) it is ver-	philic bacteria. Since mesophilic
bacteria grow well at warm temperatures (25-40 degrees C) it is ve	ery important to keep your foods in the
refrigerator.	
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Summary Statement	
To find what temperature would bacteria normally on raw chicken	would grow best in.
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Halp Pagaiyad	
Help Received	
My teacher advised me on how to do the project.	