



**CALIFORNIA STATE SCIENCE FAIR  
2015 PROJECT SUMMARY**

<b>Name(s)</b> Claire Cichocki; Amanda Reardan	<b>Project Number</b> 35053				
<b>Project Title</b> The Beast in the Yeast					
<table border="1"><thead><tr><th>Objectives/Goals</th><th>Abstract</th></tr></thead><tbody><tr><td colspan="2">In this experiment we made bread with different types of yeast to test if non traditional yeasts will have the same or better effect than traditional yeasts when making bread.</td></tr></tbody></table>		Objectives/Goals	Abstract	In this experiment we made bread with different types of yeast to test if non traditional yeasts will have the same or better effect than traditional yeasts when making bread.	
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In this experiment we made bread with different types of yeast to test if non traditional yeasts will have the same or better effect than traditional yeasts when making bread.					
<b>Summary Statement</b> We used different types of yeasts with a constant bread recipe and recorded differences in loaf height, taste, texture, and appearance.					
<b>Help Received</b> Parents and siblings judged results.					