To show the effects of yeast on dough

Mix together some sugar, water and flour in the proportions to make a good bread dough. Divide the dough into two equal parts. Stir a half yeast cake in some water and mix this with one of the samples of dough. Put each sample of dough in a dish which has a label and set aside in a warm place. Observe after a few hours.

To test the effects of temperature on the activity of yeast

Make up a quantity of bread dough as in Experiment 1 above. Stir a yeast cake in water and thoroughly mix the yeast with the dough. Separate the dough into three equal parts and put in pans or jars. Label samples 1, 2, and 3. Place sample 1 in a refrigerator, sample 2 in a warm place, and sample 3 in a hot place. Periodically examine each sample.