

## CALIFORNIA STATE SCIENCE FAIR 2002 PROJECT SUMMARY

Name(s)

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**Project Number** 

**S1323** 

**Project Title** 

# Temperature vs. Growth of Bacteria

#### **Abstract**

## Objectives/Goals

To see how temperature effects the growth of bacteria normally found on raw chicken.

#### Methods/Materials

3 small boxes, safety goggles, an apron (or a lab coat if you have one), rubber gloves, 12 plate agar, sterile loops, alcohol swabs, dry marker, scotch tape, dilute solution of clorox (1%), 2 sterile swabs, distilled water, 2 tubes of nutrient broth, a lamp, refrigerator, sponge, lighter, thermometer, raw chicken, dry cloth, Clorox, and a clean plate. I obtained a sample of bacteria from raw chicken and incubated it in a tube of nutrient broth for 2 days, then with that culture, I isolated the colonies on 12 plates placing each group of 3 plates in their designated temperatures (-18, 12, 20, and 25 degrees C).

#### **Results**

The plates of bacteria at -18 degrees C had the average scale factor of 1; 12 degrees C grew the average 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 (25 degrees C) than colder temperatures (20 degrees C, 12 degrees C).

#### **Conclusions/Discussion**

My hypothesis was correct. My prediction that the bacteria would grow the fastest at 25 degrees C was supported by my data. The control group was put in the freezer at -18 degrees C and none of the bacteria grew. The bacteria at 20 degrees C achieved the average scale factor 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. This also means that most bacteria found on raw chicken are mesophilic bacteria. Since mesophilic bacteria grow well at warm temperatures (25-40 degrees C) it is very important to keep your foods in the refrigerator.

### **Summary Statement**

To find what temperature would bacteria normally on raw chicken would grow best in.

#### **Help Received**

My teacher advised me on how to do the project.