CALIFORNIA STATE SCIENCE FAIR
2003 PROJECT SUMMARY

Name(s)
Cynthia Aguado

Project Number
J1301

Project Title
Determining the Effects of Temperature Variations and Cooking Times on the Continued Growth of Escherichia coli Bacteria

Abstract

Objectives/Goals
My objective is to determine which of the three meats I cooked would develop the most E.coli based on it's cooking thime and temerature.

Methods/Materials
Beef, Chicken, Pork, cutting board, gloves, insulin needle, pan, stop watch, knife, thermometer, stove top, 27 petri dishes, 1 cup of water.

Results
Chicken developed the most Escherichia Coli bacteria, out of the three meats I tested.

Conclusions/Discussion
My hypothesis turned out to be incorrect. My hypothesis stated that beef would develop the most E.coli, but chicken turned out to heve the highest averaged percentage of bacterial infection.

Summary Statement
The purpose of my investigation is to determin what type of meat devlops the most E.coli based on the temperature and time exposure.

Help Received
Mother bought and gathered all nessesary materials for project, brother helped taking procedural pictures and advisor revised work.