



**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	
<b>Objectives/Goals</b> 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.	