

EXPERIMENT

CINNAMON GERMS

OBJECTIVE: Students will identify food-handling practices necessary to use and to avoid to prevent food-borne illnesses

NAMES:

GETTING STARTED:

Four students per kitchen
Three volunteers for the experiment
One recorder

PROCEDURE:

1. Rub 1 tablespoon of cooking oil all over you hands until completely coated. Sprinkle 1 teaspoon of cinnamon on hands and rub it around until it is evenly distributed. The cinnamon will be like bacteria. It's all over
2. Wash hands as follows: rubbing the briskly for 20 seconds
 - Student #1: wash hands with cold water and no soap.
 - Student #2: wash hands with warm water and no soap.
 - Student #3: wash hands with warm water and soap.

RECORDER:

Observe the three handwashing methods.
Record the results

MATERIALS NEEDED:

Cooking oil
Cinnamon

QUESTION

WHAT IS THE MOST EFFECTIVE WAY TO REMOVE BACTERIA FROM YOUR HANDS?

OUR HYPOTHESIS:

OUR OBSERVATIONS

The method of handwashing that removed the most "bacteria" was:

The method that removed the least "bacteria" was:

our conclusions our conclusions

I can remove bacteria from my hands by:

If I used only cold water and no soap to wash, this is what might happen:

Why does the

Warm water help?

Soap help?

Rubbing for 20 seconds help?