

Lab Results Sheet

The scenario: Last night, Mrs. Cooper bought two packages of hamburger and two bags of mixed salad greens that she planned to prepare for dinner. She put one package of each in the refrigerator. She forgot to get the other grocery bag from the back seat of her car to put in the refrigerator. So it sat in her car in the garage all night long. She found the bag the next morning when she got in the car to go to work. She put the food in the refrigerator, but wondered if the unrefrigerated hamburger was safe to eat. She wasn't worried at all about the salad since it was just mixed lettuces and other vegetables.

Questions

1. Form a hypothesis about the safety of the refrigerated food vs. the food left out all night. Write your hypothesis here.

2. How would you test your hypothesis?

3. After you have completed the culturing experiment, make observations. Record your written observations below. Record sketches of the four Petri dishes appearances on the next page.
Sample 1:

Sample 2:

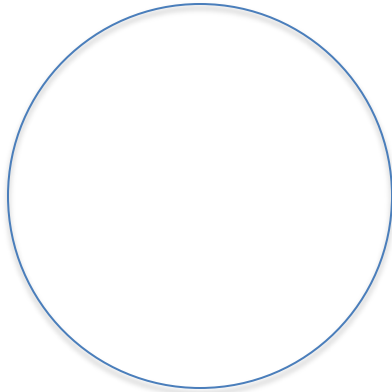
Sample 3:

Sample 4:

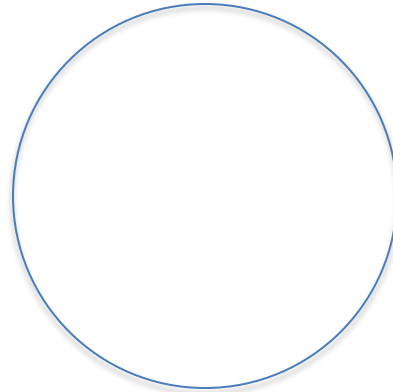
Name: _____ Date: _____

Draw your observations of the four Petri dishes below.

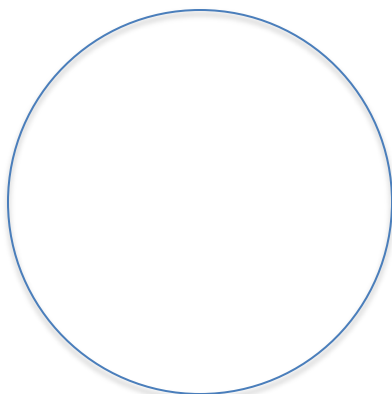
Sample 1



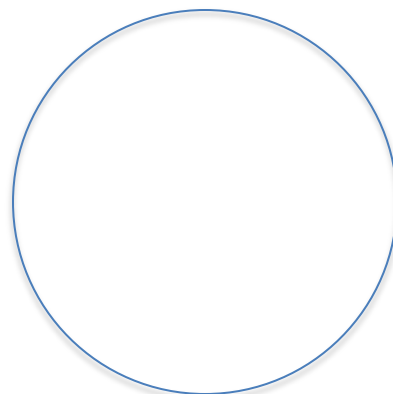
Sample 2



Sample 3



Sample 4



4. Think about the results of your culturing experiments. Since our objective is to determine whether harmful bacteria exist in our food, what are the benefits of performing this procedure? What are the possible problems or disadvantages with using this procedure to test the food supply? Record your ideas below.

Benefits of culturing bacteria:

Problems with culturing bacteria: