



EBHS KIKHANZA HOMESCHOOLING BOGOR

"More Knowledgeable, Creative, and Independent"

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Name : _____

Grade : _____

Subject: _____

Teacher: _____

MID SEMESTER TEST – EVEN SEMESTER SCIENCE PROJECT-BASED TEST ACADEMIC YEAR 2023/2024 MARCH, 2024

Experiment

To ferment cassava

Objective

To find out what happens during fermentation of cassava

To report any biological, physical, and chemical reactions occurring during the process

Materials

Cassava	Water	A knife	A clean kitchen towel
A blender	A bowl	A napkin	

Instructions

A. Experiment

	Step 1 Wash and peel cassava
	Step 1 Cube cassava and blend it with water. As a general rule, you can use about 400-500ml of water per kilo of cassava.
	Step 3 Put your blended cassava out in a large bowl, and cover. Leave it to ferment in room temperature for 24 hours.
	Step 4 After 24 hours, the cassava broth will be bubbly and smell sour. But don't panic, this is as it should be.

	Step 5 Use clean kitchen towel and sieve through the blended cassava. Keep both the starch and the juice
	Step 6 Now you have your fermented product Above: Fermented cassava juice – this can be used in cooking to make tucupi and to add savory vinegar notes in broth or stews. Below: Cassava starch which you can use for baking. If you let this water sit for an hour or two, you will get a sediment of fresh cassava flour (tapioca flour) which you can also use to bake or to thicken sauces.

B. Write the report of your experiment here.

My Scientific Investigation

I'm learning about: _____



Materials:



My predictions: _____

Method:

First: _____

Then: _____

Last: _____



Experimental Set Up:



Results: _____

What have I learned:

