

# Tempe

(traditional  
fermented  
food from  
Soybean)  
Making

Name :



:

**Objective:** Students will learn the process of making tempe, a traditional Indonesian fermented soybean food, by following step-by-step instructions.

 Location



Tools and materials

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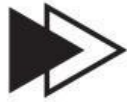
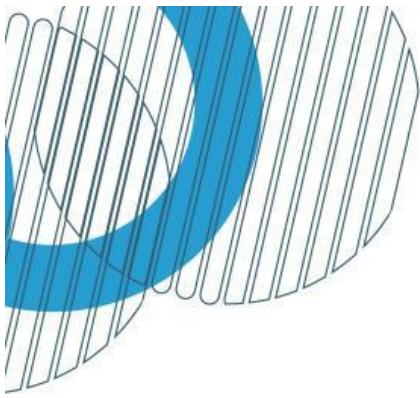
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Tempe  
making



Discuss the time spent in  
**making tempe**



Discuss the fungi involved  
**in making tempe**

