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. Experiement

	**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.

LIVEWORKSHEETS

	**Step 5** Use clean kitchen towel and sieve through the blendered 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 strews. 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: _____

_____

LIVEWORKSHEETS

Method:

First: _____

_____

_____

Then: _____

_____

_____

Last: _____

_____

_____



Experimental Set Up:



Results: _____

_____

_____

_____

LIVEWORKSHEETS

What have I learned:



LIVEWORKSHEETS