



# How Dirty Is The Food Technology Equipment?

By Laura, Vaneet, Ellie and Kate



**We wanted to find out how dirty the food tech room is because the students wash and clean up for themselves and we doubt that many do it properly.  
(no gender bias)**

# Equipment



- **Agar Plates:** to grow the bacteria.
- **Cotton Stick:** to swab the equipment.
- **Various Equipment:** to swab for bacteria

# Method



We:

1. Swabbed the chosen equipment with a cotton stick
2. Streaked the swab out onto the Agar Plates
3. Incubated for twenty-four hours
4. Counted the total number of colonies that had grown and the number of types of colonies that had grown

# Variables



- **Independent:** the equipment
- **Dependent:** the number and number of types of colonies
- **Fair Test:** same agar, same part of equipment, same incubation time
- **Reliability:** we repeated each piece of equipment three times and then calculated averages.

# Predictions



- **Kate:**

“I think the wooden spoon will contain the most bacteria because it is used by many students and it is hard to clean.”

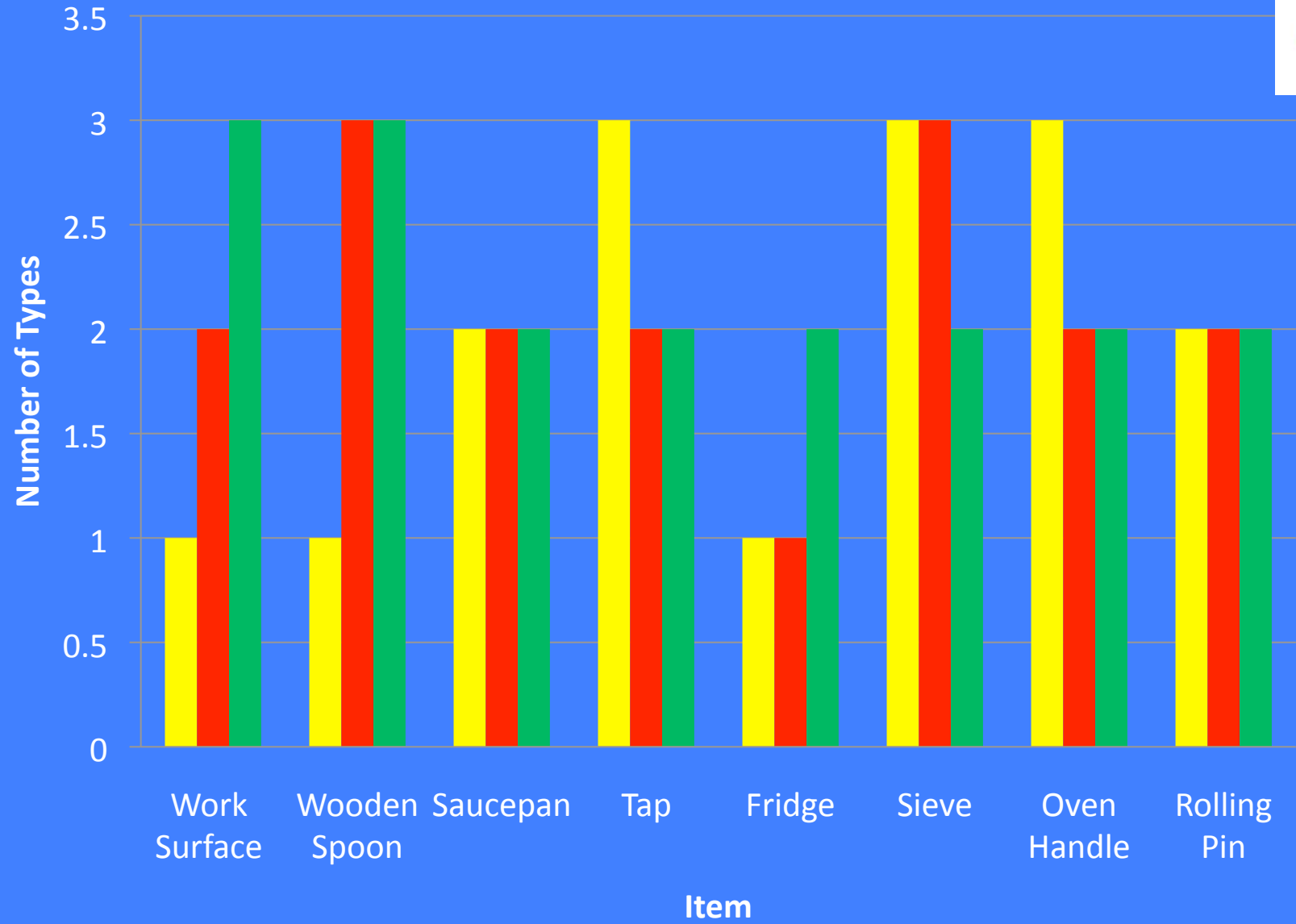
- **Ellie:**

“I think the work surface will be the dirtiest because everybody uses it.”

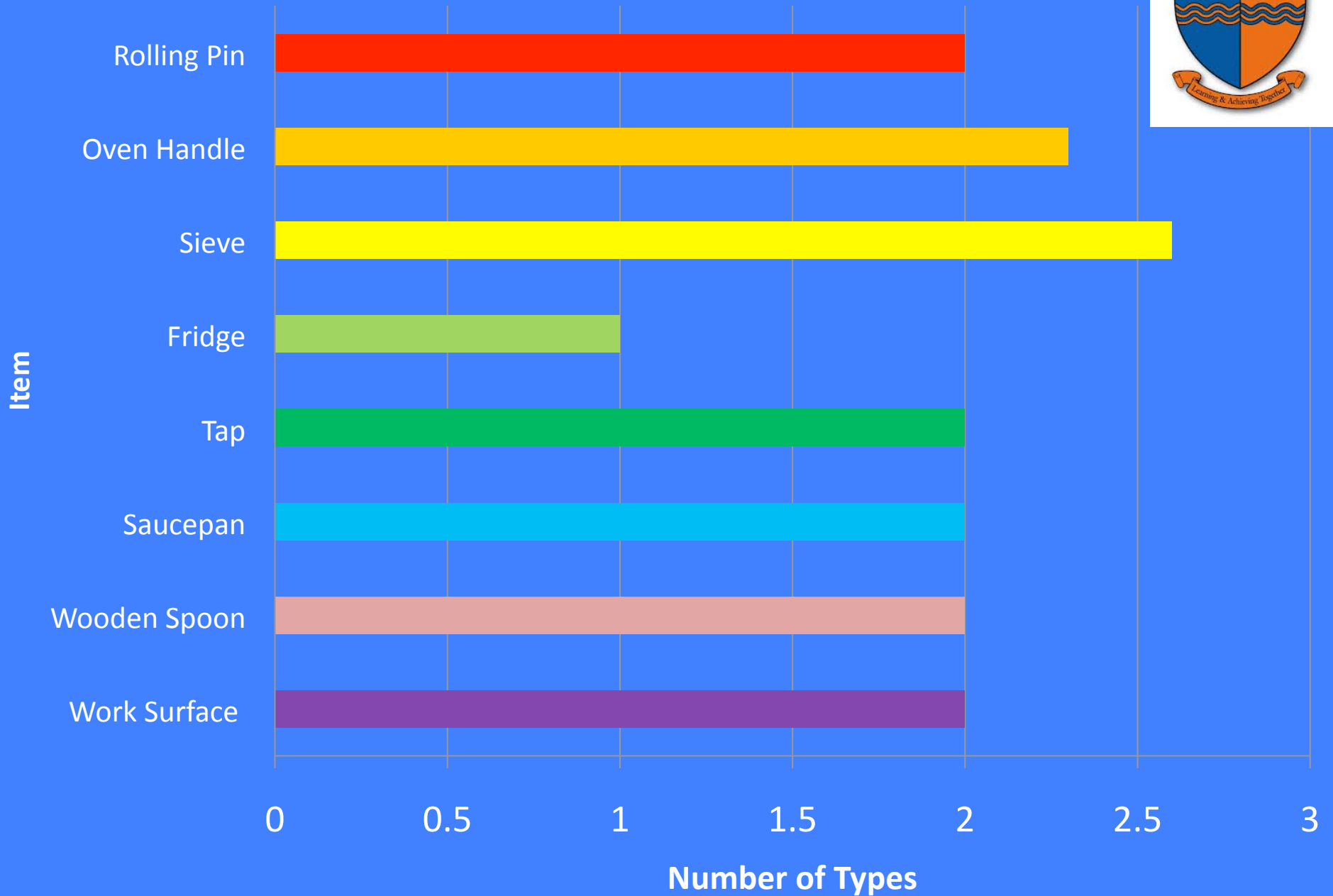
- **Vaneet:**

“I think the sieve will be the dirtiest because they are the most difficult to clean.”

# Number Of Types Of Bacteria

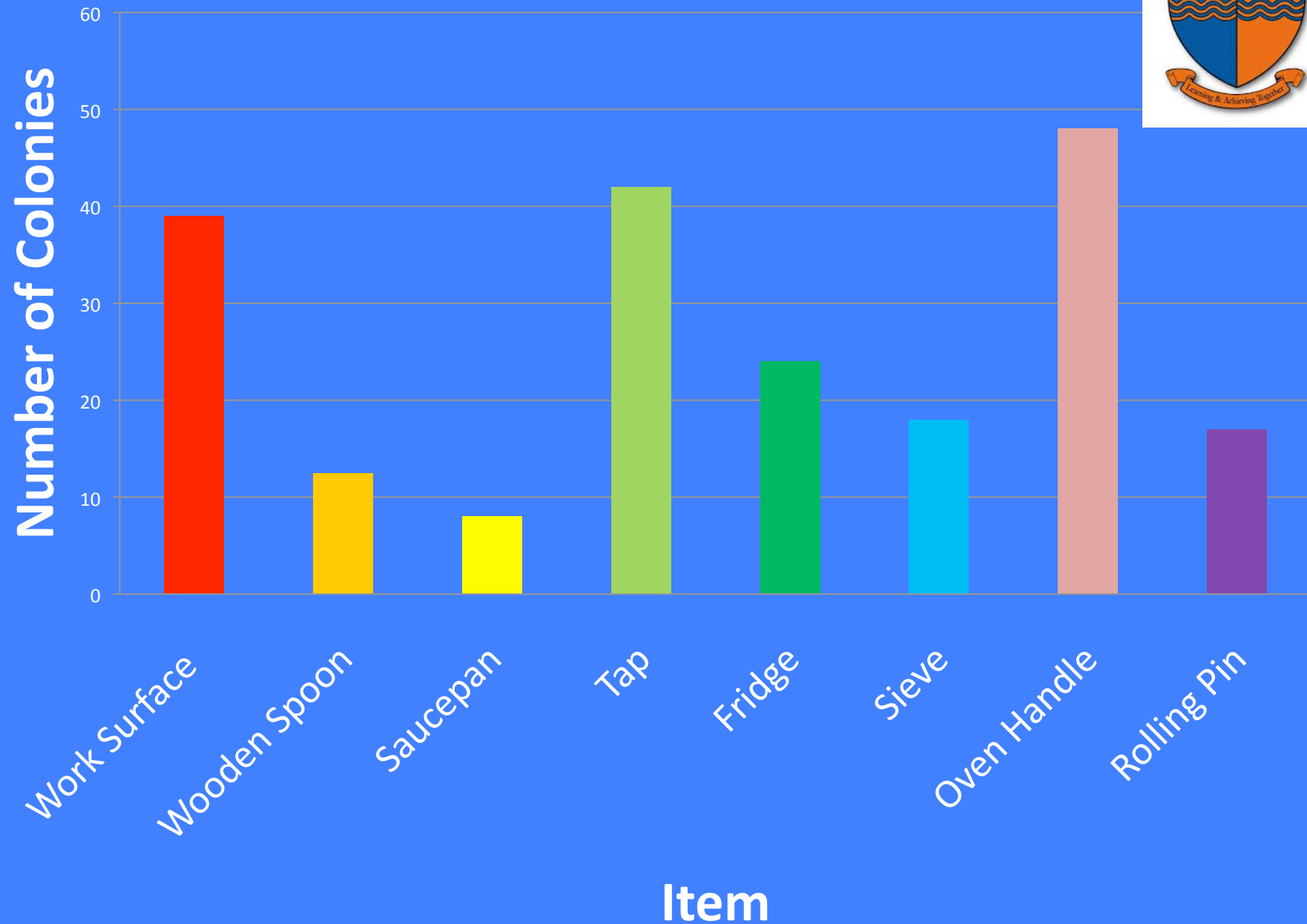


# Average Number Of Types Of Bacteria





# Average Number Of Colonies Of Bacteria



# Conclusion



## Oven Handle:

- Dirtiest
- The highest amount of bacteria (almost 50 colonies!)
- Most commonly used item by the greatest amount of students
- Not in an area that is a priority to clean- bacteria can grow uninterrupted in a warm condition
- This is reliable as bacteria tend to flourish in temperatures that revolve around the body



## Sieve:

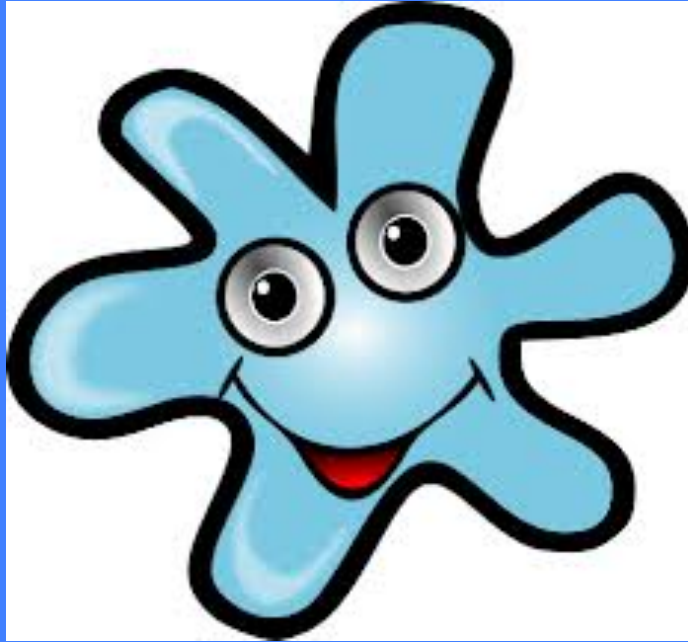
- Results show that the sieve provides the best conditions for many types of bacteria to grow.
- This could be caused by students not cleaning the sieve properly after usage.
- Or it being stored in ideal conditions for the bacteria to grow.



# Overall...



These results suggest that the oven handle is exposed to more germs and therefore has a higher average number of colonies per item but the sieve has more suitable conditions for different types of bacteria to divide and spread.



**Thank you for Listening!**