

CHART: THE SCIENTIFIC METHOD (WITH YOGURT!)



Use the chart to create and implement an experiment for one of the questions you have about yogurt.

Observation: Bacteria and heat work together to ferment milk into yogurt. This changes the texture, flavor, and pH of the milk.	
Question:	
Hypothesis:	Prediction:
Materials:	
Experiment Steps:	
Outcome:	New Question(s):