Name _____ Date _____ Hour _____

DDG Student Lab Report Sheet

Introduction:

Question:

Hypothesis:

Materials

Preparation of Enzymes

2, 500ml beakers
¼ tsp of Glucoamylase
Balance
50g Ground Corn
Yeast
Benedicts Solution
500 ml distilled water
Hot plate
2 Pipettes
Buffer Solution pH 5
6 test tubes
Lugol's Solution
¼ tsp of Amylase
Beakers (100, 500, 600 ml)
Distilled water
Prepared Amylase Solution
Test Tube Rack
Biuret Test Solution

Procedure

Write a detailed procedure for the lab. Be specific with all items of the lab.

Carbohydrate Test:

1.

2.

3.

4.

5.

6.

Complex Carbohydrate Test:

1.

2.

3.

4.

5.

6.

Protein Test:

1.

2.

3.

4.

5.

6.

Data/Observations

Record your results in the table below by indicating the color of the solution and if that indicates a positive or a negative result.

Samples Tested	Carbohydrate Test	Complex Carbohydrate Test	Protein Test
Corn Slurry			
Fermented Corn Mash			

Analysis

Were your predictions correct?

What do the results tell you about what happened during the fermentation process?

Where are the nutrients located in the slurry?

Where are the nutrients located after fermentation?

Why would this not be the last step in identifying nutrient availability?

Conclusion:

Career Study

Research three of the careers found below (you are not limited to only these more can be found at agexplorer.com). What role does each of the careers play in agriculture? Do they have a role in identifying nutrient availability? How do these careers influence the use of corn? Write your responses below.

- Agricultural Inspector
- Agricultural Specialist
- Chemist
- Food Specialist
- Soil and Plant Scientist