

CWSF 2014 - Windsor, Ontario



Joe Mastromatteo

Decomposition of Fast Food vs Homemade Food

Challenge: Health

Category: Junior

Region: Toronto

City: North York, ON

School: St. Antoine Daniel C.S.

Abstract: The purpose of this project is to show how preservatives in foods affect their decomposition. My hypothesis was that foods with more preservatives would decompose slower. After leaving six items at room temperature, I could observe their stages of decay. My project was successful at showing how fast foods decompose slower due to preservatives.

Biography

My name is Joseph Mastromatteo. I am in grade eight and this was the first year I took part in a science fair. I am involved in my school's Me to We program, in which we raise money for students in Africa. I am going to Brebeuf College School next year for grade nine. I am thinking of becoming a teacher or another profession in a related field. I was inspired to do my project from watching the movie "Supersize Me". If I were to expand my project, I would include more food items with more variables. My advice to another student if they were doing a project would be to do extensive research on their topic. Participating in this science fair has been a memorable experience, which I would recommend to other students.