



Name: _____ Micro organisms Revision Worksheet(3) YEAR 6... Date.....

1.Name the following:

- i) An injection to stop people from getting diseases
- ii) Dead things decay to make this. Gardeners put it on the soil to make it fertile
- iii) A type of fungus that is used to make most types of bread
- iv) Two things/materials that will not decay and
- v) Microbes can only be seen with this instrument.....
- vi) A drug that kills bacteria.....
- vii) Heating milk to 70°C and then cooling it quickly.....
- viii) The gas that makes bread dough rise.....
- ix) A microbe is injected to stop us getting a disease.....
- x) A useful fungus.....
- xi) It is made by the body to help us get better.....
- xii) This preserves food by taking away its water.....
- xiii) It kills microbes on surfaces e.g. bleach.....



2. Which of these are caused by microbes?

Illness/disease	Yes/no
A nose bleed	
A leg fracture	
A cold	
Chicken pox	
flu	
A bruise	
Tummy ache	
toothache	
Athletes foot	
measles	

3. Choose from the words given below to fill in the blanks :

(digestion, decomposers, stomachs, small, people, eco-systems, chains, liquid)

Micro-organisms are a very important part of food _____ and **recycling nutrients** in different _____ - _____.

Micro-organisms **break down dead plant and animal material into nutrients** which can then be absorbed again by plants. Without these **nutrients** the plants would die, and no plants = no animals or _____!

The micro-organisms that break down dead plant and animal matter are called _____.

We also have special bacteria in our _____ to help us digest food.

Sometimes we eat healthy bacteria in yoghurts to help our _____.

4. Sort the disease caused by bacteria and viruses.

Sore throat, food poisoning, colds , chickenpox, flu, impetigo, boils, gum disease, mumps, polio and meningitis.

Bacteria	Virus

5. Describe two ways microorganisms are helpful to people, and two ways they are harmful.

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6. Jane wants to test if strawberries that are kept cold will rot or stay edible. She places a strawberry in the refrigerator and records the date. What variable should be controlled?

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7. If you wanted to preserve food in a jar or can, what would you do to it first?

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8. Why should meat be properly cooked?

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9. Why should you brush your teeth regularly?

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10. Why is it necessary to get different vaccinations ?

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9. How many ways of spreading disease can you find here? List them.

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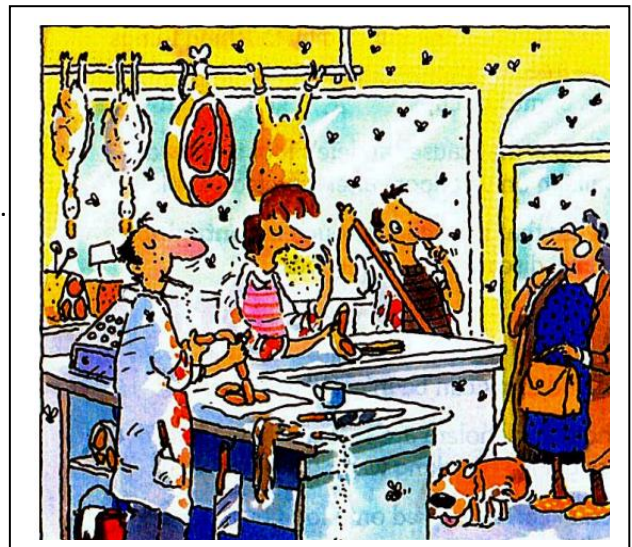
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10. Give examples

Method	How it works	Example
Pickling	The food is put in vinegar. The acid vinegar stops microbes growing.	
Drying	Microbes cannot grow without water.	
Preservatives	Preservatives are chemicals that kill microbes or stop them from growing.	
Canning	Food is cooked and then sealed so that no more can get in.	
Preserving	Food is cooked in sugar. The sugar is too concentrated for microbes.	
Radiation	Radiation kills microbes.	