

Date

Identify helpful and harmful microorganisms

- 1) Open the first link
- 2) Complete the first activity (stop when you get to the first 'Well done agent' page)
- 3) Open the second link
- 4) Add the **one new item** to the table and add some additional important or interesting information for the items that were already there
- 5) Complete the quiz (click 'Quiz' under the picture) until you get 10/10

Show an adult your work

- 6) Complete the game at the end of the M.I. High activity

Name:

Date:

Identify helpful and harmful microorganisms

Use the information from both activities to complete the table:

- http://www.bbc.co.uk/bitesize/ks2/science/living_things/microorganisms/play/
- http://www.bbc.co.uk/schools/scienceclips/ages/10_11/micro_organisms.shtml

Item	Helpful or Harmful	Why helpful or harmful (and other information)

Extension: Find out some additional information about mould, salmonella, yeast or the common cold or chickenpox viruses.

Answers

Use the information from both activities to complete the table:

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Item	Helpful or Harmful	Why helpful or harmful (and other information)
Snotty tissue	Harmful	Germs can spread quickly
Mouldy school dinner	Harmful	Mould is a type of fungus that can be harmful
Uncooked chicken	Harmful	Uncooked chicken can contain salmonella
Live yoghurt	Helpful	Bacteria help to thicken the milk
Veggie peelings	Helpful	Bacteria help to break down the peelings into nutrients
Fresh bread	Helpful	Yeast helps the bread to rise
Chickenpox	Harmful	Caused by viruses that often spread from person to person