

The good microbes

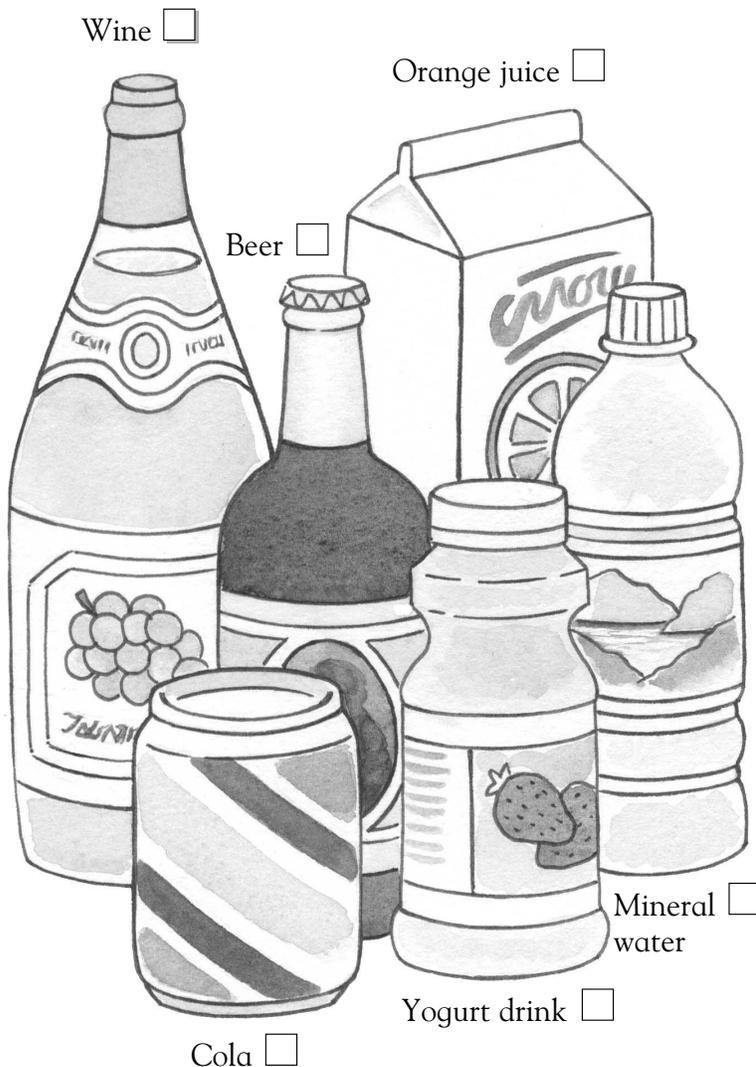


Background knowledge

Not all microbes are harmful; some are extremely useful. Microbes help the remains of plants and animals to decay. This returns important nutrients to the soil that plants will use to grow. Some microbes are used to make foods such as yogurt and cheese. A microbe called yeast is used to make bread. Yeast is also used to make alcohol. Bacteria convert sugars in some fruit juices to vinegar that is used in salad dressing.

Science activity

Put a check mark (✓) beside the drinks that are made with the help of useful microbes.



Science investigation

Make your own yogurt!
Place a teaspoon of plain yogurt into a cup of milk. Cover the container and keep it in a warm place overnight. What is the evidence that yogurt formed? What causes yogurt to form? Always wash your hands after handling food.



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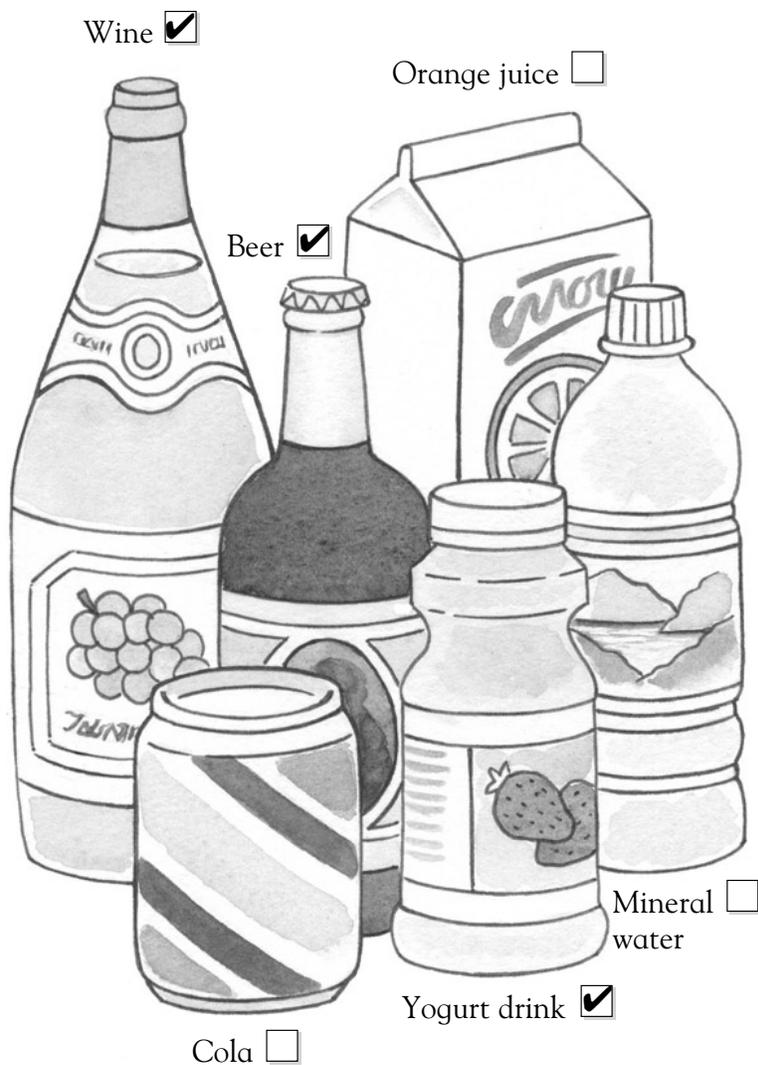


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Science activity

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Science investigation

Supervise the making of yogurt. Make sure the child is aware of why the texture of the food has changed. Help the child make a yeast bread to understand how yeast makes bread rise by producing gas.

