Classifying Organi	sms	Worksheet 5A
ame:	Dat	te:
facts in the	you already know about me box, then think of two questro. Use different sources to	tions you would like to find the
What I know about r	nicro-organisms:	
What do I want t	o find out? Wr	nat do I want to find out?
Question 1:	Questio	n 2:

Classifying Organisms

Worksheet 5B

Name: _____ Pate:



What do you already know about micro-organisms? Write some facts in the box, then think of four questions you would like to find the answer to. Use different sources to help you find the answers.

What I know about micro-organisms:

What do I want to find out?

Question 1:

What do I want to find out?

Question 2:

What do I want to find out?

Question 3:

What do I want to find out?

Question 4:

MICRO-ORGANISMS

WHAT ARE MICRO-ORGANISMS?

WHAT DO MKE?

HOW ARE MICRO-ORGANISMS
GROUPEDS

HOW CAU MICRO-ORGAUISMS BE HELPFULS HOW CAN MICRO-ORGANISMS
BE HARMFULS

Classifying Orga	nisms	Workshee	t 50
lame:			
	The Yeast E	xperiment	
What are you trying	to find out?		
Which food do you t	hink the yeast will like	the most? Why?	
Which food do you t	hink the yeast will like	the least? Why?	
	RESU	LTS	
Salt	Sugar	Flour	
Rice	Coffee	Oil	
Conclusion:			

Yeast is a micro-organism that is used in bread to make it rise. When the yeast feeds on the dough, it produces gas which forms air bubbles in the bread. Yeast is put in bread and it eats the dough but what does yeast most like to eat? Is there anything else that yeast loves? Follow the steps in this experiment to find out.



You will need:

- 6 plastic cups
- Water
- Measuring jug
- Weighing scales
- 6 sachets of yeast (7g)
- 6 ziplock bags
- •20g salt
- •20g sugar
- •20g coffee
- •20g flour
- 20g rice20g oil

Place 6 plastic cups in a row and measure 200ml of water into each one. Carefully open each packet of yeast and pour a sachet into each of the cups of water.

Measure out 20g of each of the foods you will be testing: sugar, salt, flour, rice, coffee and oil. Place each one in a separate ziplock bag.

Close the ziplock bag and make sure they are secure so that the water cannot leak. Carefully pour one of the water and yeast mixtures into each of the ziplock bags until each bag has water, yeast and a food sample in.

Label each of the ziplock bags with the food it has inside.

Gently shake each of the bags to mix the water, yeast and food together, then place flat on a table. Leave the bags for an hour or two then go back and look at how much air is in each of the bags.

Whichever bag has the most air contains the food that yeast most likes to eat. The bag with the least air contains the food that yeast least likes to eat.