

Unit 6B

Micro-organisms

Chatterbox 6

Level 5

<p>JENNER Unit 6B Micro-organisms</p>	<p>1 Explain how <u>freezing</u> foods can help to <u>preserve</u> them</p>	<p>2 What <u>causes</u> bread dough to <u>rise</u>?</p>	<p>VACCINATION Science Chatterbox 6</p>
<p>5 When you have a '<u>jab</u>' - what is <u>actually</u> being <u>injected</u> into you?</p>	<p>dead viruses so if you get infected by the living virus later on -your body <u>recognises</u> & <u> fights</u> it <u>immediately</u></p> <p>microbes <u>can't grow</u> in <u>very cold temperatures</u>, so the food doesn't start rotting</p>	<p>Yeast is growing and <u>producing carbon dioxide</u> (CO₂), which is trapped as <u>bubbles</u> in the dough</p> <p><u>without</u> water, it's <u>impossible</u> for microbes to <u>grow</u> and <u>reproduce</u></p>	<p>6 Explain why cereals are usually <u>dehydrated</u> (all the water is removed)</p>
<p>8 What happens to <u>yeast</u> during <u>baking</u>?</p>	<p>it is <u>KILLED</u> by the <u>HIGH</u> temperature (once its job is done!)</p> <p>to help <u>preserve</u> the food, - bacteria is unable to <u>reproduce</u> or <u>grow</u> without air</p>	<p><u>hot</u> temperatures and <u>lack of air</u> will <u>kill</u> any microbes</p> <p>in the <u>freezer</u>, because it's too <u>cold</u> for bacteria to <u>GROW</u> - any water is <u>frozen solid</u></p>	<p>7 Give <u>two ways</u> in which <u>canning</u> food <u>kills bacteria</u> (putting food into tins)</p>
<p>IMMUNISATION</p>	<p>4 Explain why <u>air</u> is <u>removed</u>, creating a <u>vacuum</u>, in some packaged foods, e.g. jars of jam</p>	<p>3 In a kitchen, where's the <u>best place</u> to <u>store</u> bread - to stop it going <u>mouldy</u>?</p>	<p>JAB</p>