

Mould

1st day: Write down what you put in the bags and describe the experiment.

Bag n° 1 : _____

Bag n° 2 : _____

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2nd day: Examine the bags without opening them and write down what you have observed.

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3rd day: Examine the bags. Open them this time. Write down what you have observed.

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Now write down your conclusion.

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Not all germs are harmful to health. They can even be useful. Some are used to make vinegar, yeasts, cheese.

We need germs to make certain dairy products. Like the bacteria in yoghurt.
 One gramme of yoghurt contains more than 500 million bacteria! Most are useful:
 they help milk ferment.

These tables show the number of litres of milk required to make various dairy products. Try and fill in the gaps.

Milk (litre)	Camembert (N°)
2	1
20
.....	3
.....	26
.....	100

Milk (litre)	Yoghurt (N°)
0.25
.....	4
1	8
.....	10
.....	12

Milk (litre)	Butter (kilo)
.....	0.5
22	1
.....	10
.....	20
660