Useful germs

INSTITUT PASTEUR

Many germs are useful to man. They get rid of waste such as dead animals, dead leaves, excrement, a variety of debris. They also play an important role in the digestion of food. Some are even used to make foods and drinks!

What is fermentation?			
Look it up in the dictionary and write down what you find.			
Mix and match! Granddad is a totally disorganized innkeeper. All the food in his kitchen is mixed up. Match each picture with its description.			
100 200	•	•	I am a fermented drink made from fresh grapes.
	•	•	We are white and fresh. We are made by adding bacteria cultures to milk.
	•		I am a condiment made from fermented wine. I'm very good in salad dressing.
		•	I am a fermented drink made from barley and hops. Enjoyed by the British in pubs!
	•	•	Water, salt, flour, a little yeast - My dough is left to rise, and then baked.
	•	•	I am a cheese made from sheep's milk, and have veins of green mould.
YOGHURT			I am an antibiotic obtained from mould culture. Fleming discovered me in 1928.

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