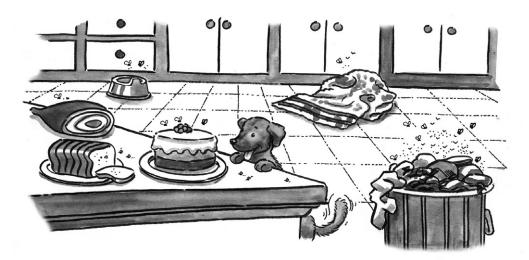
The bad and ugly microbes



Background knowledge

Some microbes, often called germs, can cause illness or disease. Chickenpox, mumps, and measles are caused by microbes. They are infectious diseases. Some microbes can cause food to decay. Moldy bread or fruit, sour milk, and rotten meat are examples of decayed food. If eaten, this rotten food and drink can cause stomach upsets. Other microbes cause tooth decay. You can protect yourself from harmful microbes by storing and preparing food properly, cleaning your teeth, washing your hands, and by avoiding close contact with ill people.

Science activity



Look at the picture above. It shows a number of unhygienic ways in which germs can travel into food and cause illness. List all of the ways this could happen in the picture.

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Science investigation

(!) Take extra care - ask an adult to supervise you.

Design and conduct an experiment to see what type of bread grows mold the best. Obtain different samples of bread. Make sure to wash your hands before and after each time you experiment. Explain why mold grows better on some bread than on others.







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Science activity



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Uncovered rubbish attracts flies, which spread germs to uncovered food. The dog, dirty laundry, and potty could all carry germs.

Science investigation

(!) The child may try placing the bread in an airtight container or refrigerating it. Refrigeration slows the growth of microbes. Good experiments have a large but manageable sample size. Use a control in the experiment; in this case, non-refrigerated food.

