

Lesson Fourteen

Microorganisms—Positive and Negative Effects

- Objective 2:** Demonstrate the skills needed to plan and conduct an experiment to determine a microorganism’s requirements in a specific environment.
- Indicator a:** Formulate a question about microorganisms.
- Indicator b:** Develop a hypothesis for a questions about microorganism based on observations and prior knowledge.
- Indicator c:** Plan and carry out an investigation on microorganism.
- Indicator d:** Display results in an appropriate format (e.g., graphs, tables, diagrams).
- Indicator e:** Prepare a written summary or conclusion to describe the result in terms of the hypothesis for the investigation on microorganism.
- Objective 3:** Identify positive and negative effects of microorganisms and how science has developed positive uses for some microorganisms and overcome the negative effects of others.
- Indicator b:** Identify how microorganisms are used as food or in the production of food (e.g., yeast helps bread rise, fungi flavor cheese, algae are used in ice cream, bacteria are used to make cheese and yogurt).
1. Go to the Activity Two, “Microbes on My Mind” page 12.2.26.
 - a. Follow the Instructional Procedures on page 12.2.26.
 - b. Have the students answer the questions at the end of the activity either individually, as a group, or as a class.
 - c. Have them write in their journals about this activity and their feelings, either positive or negative, about the ingredients found in the products.