



Germs, bacteria, viruses, microbes... whatever you call them, these tiny living things can be found everywhere!

Some microorganisms are harmful and some are helpful. Let's take a closer look at some.





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Microorganisms live all around us. When we can see them, we are seeing a big colony of millions growing together.

Microorganisms can cause food to decay.

Mold is a microorganism you often see on decaying food. There are other microorganisms called bacteria that also make food decay and can make you ill. Those you can't see, but can usually smell.

















Microorganisms decompose dead organisms by breaking them down. This compost pile contains yard waste and food scraps.



Once the organisms are broken down, the nutrients can be added to soil to feed new plants and help them grow well.

That's nature's way of recycling!



This is yeast.

Yeast is made up of millions of single-celled organisms.



Unlike many microbes, yeast is very useful to us. We use yeast in our food!















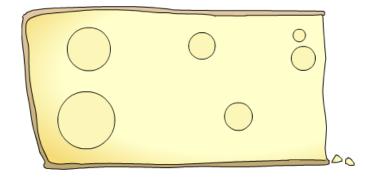




It's not just bread that uses microorganisms. Many other foods are produced using microbes.

Some yogurt contains 'friendly' bacteria that help to keep you healthy.





Cheese production requires the use of bacteria. Some cheeses contain a type of mold that we can eat.

