

BACTERIA

Vocabulary (can be discussed before or after viewing):

- Microbe
- Cell
- Single-cell organism
- Reproduce
- Room temperature

Teaching Tool:

- container of yogurt
- I. Pre-viewing Questions:

Ask:

What do learners know about bacteria?

What news stories have they read or heard about bacteria?

Are bacteria mostly harmful? In what ways?

Can anyone think of ways bacteria are helpful or useful to us?

SHOW BACTERIA VIDEO (ten minutes)



BACTERIA

II. Post-viewing Questions

Ask:

What did you learn about bacteria that you didn't know? In what ways are they useful to us? [They play a role in making yogurt, cheese, and other foods. Bacteria also aid in digestion.]

Are there bacteria in our bodies?

[Yes—trillions of them! There are more bacterial cells in our bodies than human cells.]

The video says that bacteria are single-cell organisms. What does that mean? [A cell is the basic unit of life. Each individual bacterium is only made up of one cell. Our bodies are made up of trillions of cells.]

How do bacteria reproduce?

[They divide: one cell splits in two, then two becomes four, and so on.]

Do most bacteria grow faster at warmer or colder environments? [warmer]

What happens to the bacteria on food if you leave it at room temperature? [The bacteria keeps dividing and doubling in numbers. Pretty soon you'll have colonies of millions.]

What happens to the bacteria if the food is refrigerated?

[The cold temperature of the fridge slows down bacterial growth but doesn't stop it completely.]

General Discussion:

What else did viewers learn from the video? Was it enjoyable? Ask for examples of what was clear/confusing. How did the recipe relate to the science topic? What else do learners want to know about this topic? Would they show it to their children?

Web Lessons: On tv411.org/Science, note the science and math web lessons that correlate to **Bacteria.** Use them as part of your lesson or encourage learners with outside access to the internet to visit tv411.org where they can review the videos, learn more about the topic through the related web lessons, or explore other videos and lessons.