

Unit at a glance

Marvellous micro-organisms

Phase	Lesson	At a glance
ENGAGE	Lesson 1 The Y Factor Session 1 Exploring bread Session 2 The bread-making process Session 3 Anton van Leeuwenhoek: Microscope maker	To capture students' interest and find out what they think they know about bread, the bread-making process and the yeast micro-organism.
	Lesson 2 Yeast feast	To provide hands-on, shared experiences of the yeast micro-organism.
	Lesson 3 Putting the heat on yeast	To provide hands-on, shared experiences of the yeast micro-organism and the best temperature for it to be active and make gas.
EXPLORE	Lesson 4 Knead the loaf	To provide hands-on, shared experiences of the bread making process.
	Lesson 5 Food observations	To support students to summarise, represent and explain their observations about the yeast micro-organism. To introduce current scientific views about the role of micro-organisms in food and medicine.
EXPLAIN	Lesson 6 Mystery moulds Session 1 A nightmare in my lunch box Session 2 Investigating mould	To support students to plan and conduct an investigation of the conditions that affect mould growth on food.
	Lesson 7 Medical micro-organisms	To support students to read about the role of micro-organisms in the discovery and development of the antibiotic, penicillin.
EVALUATE	Lesson 8 Micro-organisms experts	To provide opportunities for students to represent what they know about micro-organisms and to reflect on their learning during the unit.