



Name: Form:


See pages 20 and 21 of *Microbes*

Staying healthy

Keeping germs at bay is one of the best ways of staying healthy.

Q1. Look at the temperatures marked on the thermometer.

(i) At which temperature are most microbe spores killed? 

(ii) At which temperature do most microbes stop growing? 

Q2. (i) Which microbes are the main cause of food rotting and smelling?



(ii) Which microbes are the major cause of food poisoning?



Q3. Why are meat and eggs sources of food poisoning?



Q4. One piece of meat was left out in the kitchen and one piece was put in a refrigerator.

(i) Which piece of meat would have most microbes on it after a day?



(ii) Explain your answer. 



Q5. What is the disinfectant added to water in a swimming pool? 

Q6. Why is washing your hands with soap better than just swilling them with water?











