

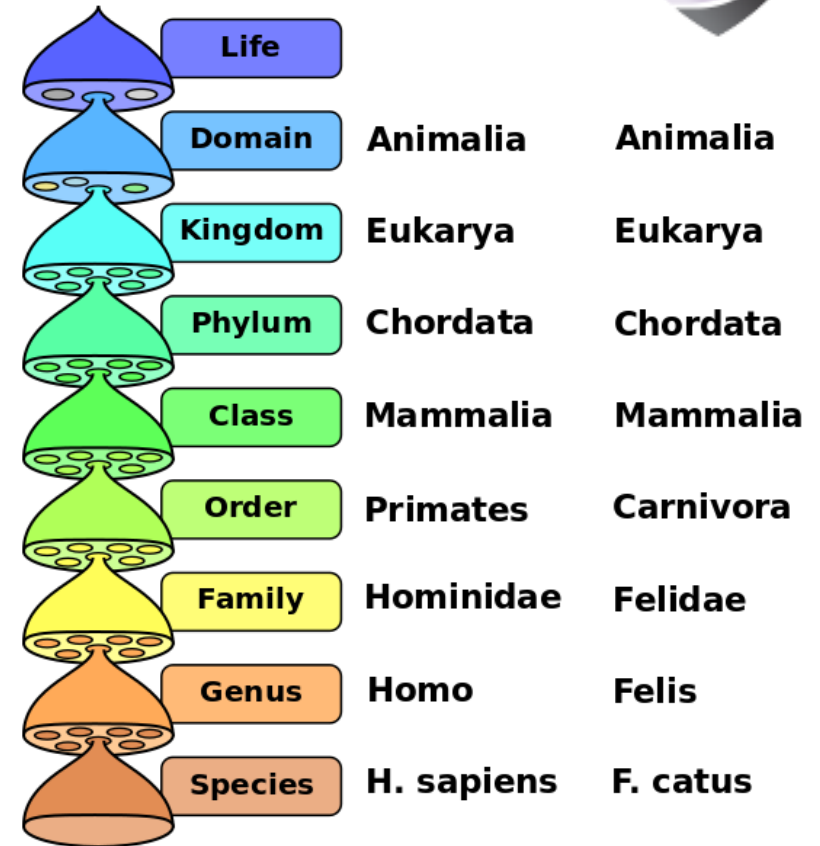
Skegby Junior Academy - Science Knowledge Organiser: Could Tarzan really exist?



Key Vocabulary	Definition
Organism	Individual living thing.
Micro-organism	An organism too small to be seen with the eye.
Fungus	Type of micro-organism.
Mushroom	Type of fungus.
Arachnid	Animal that has eight legs and a body formed in two parts.
Mollusc	Animal that has a soft body with no backbone and mainly covered by a shell.
Crustacean	Animal that has several pairs of legs and a body made up of sections covered in an exoskeleton.



Carl Linnaeus developed a system of classifying animals and plants.



Animals

Vertebrates

Invertebrates

Plants

Flowering Plants

Non-flowering Plants

Micro-organisms

Bacteria

Fungi

Viruses

Algae

The similarities and differences that exist between living organisms allow us to put them into groups.

## Animal Kingdom

The animal kingdom can be divided into two groups.

Vertebrates are animals with a backbone.

Invertebrates are animals with no backbone.

Each group of vertebrates have specific similarities.

Mammals



Birds



Reptiles



Amphibians



Fish



Each group of invertebrates have specific similarities.

Sponges



Arachnids



Molluscs



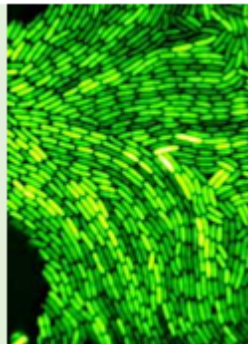
Worms



Jellyfish



- Bacteria are single-celled microorganisms.
- There are bacteria in the soil and in food, like yogurt, cheese and soy sauce. Bacteria are also in our bodies to help us digest and break down our food.
- Some can make us sick. Some examples are food poisoning, pneumonia and tetanus.
- Antibiotics can help to fight bad bacteria.



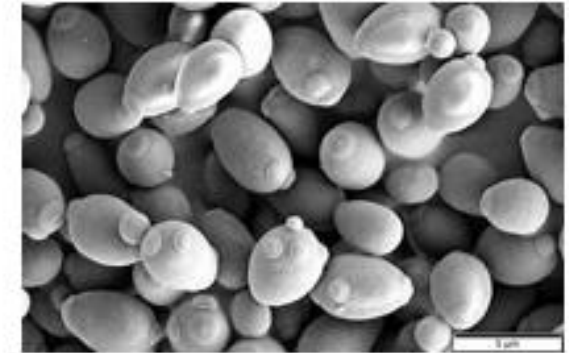
- A virus is a microorganism that causes diseases.
- They are smaller than bacteria.
- It must use a living cell to grow and reproduce.



- Fungi need warmth, food (sugars) and moisture to grow.
- Many fungi are used as food e.g. mushrooms and yeast.
- Some fungi are used to kill bacteria that can cause infections and disease in humans. They make antibiotics like penicillin.

Yeast is a microorganism added to dough to make bread rise.

Yeast turns the sugar in the dough into alcohol and a gas called carbon dioxide.



As the dough heats up, the bubbles of gas get bigger and the bread rises.

