

Content Practice A

LESSON 2

Bacteria in Nature

Directions: Unscramble the letters to find the terms that match the hints. Then write each term on the line after its scrambled letters.

1. IOMDPONETCOSI _____

Hint: the breaking down of dead organisms and organic waste

2. TNRIENOG FTINXOAI _____

Hint: the conversion of nitrogen into a form that plants can use

3. EIBEIMTOIAROND _____

Hint: the use of organisms, such as bacteria, to clean up environmental pollution

4. ANPTEOGH _____

Hint: an agent that causes disease

5. OIXNT _____

Hint: a harmful substance

6. ASBICTIONTI _____

Hint: chemicals that stop the growth and reproduction of bacteria

7. SZTUINPRIATAO _____

Hint: a process of heating food to a temperature that kills most harmful bacteria

Directions: On the line before each statement, write T if the statement is true or F if the statement is false.

_____ 8. Most bacteria are harmful.

_____ 9. Foods, such as yogurt and cheese, are made with the help of archaea.

_____ 10. Some bacteria make you sick by damaging tissue.

_____ 11. When bacteria develop resistance, antibiotics become more effective.

Content Practice B

LESSON 2

Bacteria in Nature

Directions: On each line, write the term from the word bank that correctly completes each sentence. Some terms might be used more than once or not at all.

- | | | | |
|-------------|------------|----------------|----------------|
| antibiotics | beneficial | bioremediation | decomposition |
| fixation | food | harmful | pasteurization |
| pathogen | tissue | toxins | |

1. Most bacteria are _____.
2. The process of breaking down dead organisms and organic waste is _____.
3. The conversion of nitrogen into a form that plants can use is nitrogen _____.
4. The use of organisms, such as bacteria, to clean up environmental pollution is called _____.
5. Bacteria are used to make many _____ products.
6. An agent that causes disease is a(n) _____.
7. Some bacteria cause disease by damaging _____.
8. Some bacteria cause illness by releasing _____.
9. Chemicals that stop the growth and reproduction of bacteria are _____.
10. When bacteria develop resistance, _____ are no longer effective.
11. A process of heating food to a temperature that kills most harmful bacteria is _____.

Copyright © Glencoe/McGraw-Hill, a division of The McGraw-Hill Companies, Inc.