



What Is the Classification of Fungi?

01 Work with a classmate. Write how you and your classmate think bread and cheese are made.



02 Read "Yeasts, Molds, and Mushrooms." Answer these questions.

1. Which fungi cause infections?

2. Which fungi are multicellular?

3. Which fungi reproduce by spores?

4. Which fungi are used for food?

5. Which fungi are unicellular?

6. Which fungi are parasites?

Yeasts, Molds, and Mushrooms

We classify fungi into three groups: **yeasts**, **molds**, and **mushrooms**.

- › Yeasts are unicellular. They are small and round. They reproduce asexually by budding. Yeasts are free-living. Some of them are parasites. The food industry uses yeasts: they help **fermentation** in making bread.
- › Molds are multicellular. Many are microscopic. Molds reproduce by spores. Parasite molds cause **infections**. Free-living molds are saprophytes. We use molds to make cheese, fertilize gardens, and destroy garbage gradually.
- › Mushrooms are multicellular. Their main parts are volva, stalk, ring, cap, and gills. The volva is at the base. The cap is the top part. The gills are under the cap. Mushrooms are free-living or parasites. They live in dark places. They reproduce by spores. We can eat some mushrooms. Some others are **poisonous**.

03 Fill out this organizer with information about fungi.

	Yeasts	Molds	Mushrooms
Description			
Reproduction			
Lifestyle			
Uses			



© UNOI