Lesson 2: Fungi

Fungi are plantlike living things that **do not contain chlorophyll**. Fungi **do not move from place to place** like plants. Unlike plants, fungi cannot make its own food. To get energy, fungi must take in food. Four types of common **fungi are mushrooms, mold, yeast and mildew**. Fungi can be both harmful and helpful. Most fungi **reproduce** by releasing tiny spores that then germinate (sprout) and grow into a new **fungus**. They need moisture and warmth to grow.

Mushrooms grow on the ground, on fallen logs and on live trees. Mushrooms growing on live trees are parasites. Mushrooms growing on fallen logs act as **decomposers.** People use s**ome mushrooms as food, but some mushrooms are deadly poison**. Mushrooms sold in stores are safe to eat; however, you should not touch or eat wild mushrooms. Mushrooms are made of threadlike structures. Some of the thread spread underground and it takes in food from dead matter in the soil.

Mold is a threadlike structure that grows down into the bread. It also grows on fruits, or in any damp, warm area. The mold that grows on orange is used to produce the **antibiotic called penicillin.** Molds reproduce by producing large numbers of small spores

Yeast is used to make bread rise. When the yeast uses sugar, carbon dioxide gas is formed. The **carbon dioxide makes bread rise.**

Mildew grows on damp cloth, leather or on plants. Mildew growing on leaves can damage the plant. Some fungi are helpful, but, others are harmful. **Helpful fungi break down decaying matter** (mushroom).

Many products are made with fungi.
(a) Fungi help to give cheese its flavor, colour and texture.
(b) Some types of fungi cause human diseases that affect the skin. (i)**Athlete's Foot** is caused by a fungus that grows between the toes. (ii) **Ringworm and shifting clouds** are also caused by a fungus.
Most fungi have one cell, but **mushrooms have many cell**s. Plants grow from seeds, but **fungi grow from spores.**

Mushrooms

Yeast

Mildew

Mold on Bread

LIVEWORKSHEETS