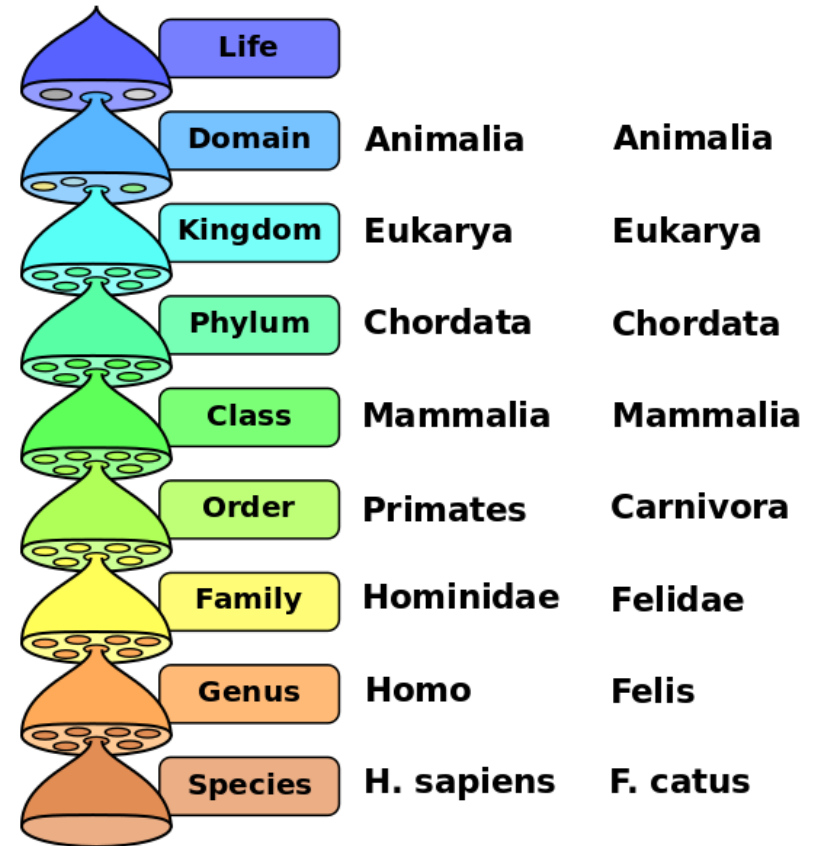


Knowledge Organiser – Living Things (Science Year 6)

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

Plants

Micro-organisms

Vertebrates

Invertebrates

Flowering Plants

Non-flowering Plants

Bacteria

Fungi

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

Viruses

Algae

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



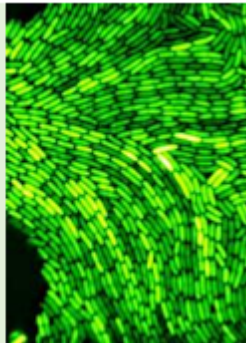
Worms



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.



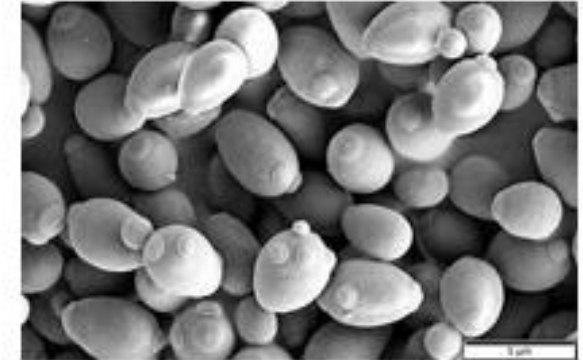
- A virus is a microorganism that causes diseases.
- They are smaller than bacteria.
- It must use a living cell to grow and reproduce.



- 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.

