

Teacher's Note - General Science Questions 3

- Students will need an encyclopedia, dictionary and other science books to complete this worksheet satisfactorily.

Answers:

- 1) hovercraft
- 2) blue
- 3) Louis Pasteur
- 4) no
- 5) Thomas Edison
- 6) no
- 7) lead
- 8) Mercury
- 9) no
- 10) no

Pasteurization is a process for preserving food by heating it to kill most of the micro-organisms such as bacteria in it and then storing it in cool conditions. It can be used for many foods but is best known in the milk industry. The process was first developed by the Frenchman Louis Pasteur.

Suggested Activities:

- Prepare flashcards with the most commonly used chemical symbols and learn them.
- Visit: http://www.teachingtreasures.com.au/science-projects/periodic_table.htm for the periodic table.
- Visit: <http://www.teachingtreasures.com.au/sciencenames/sciencenames.htm>
- Visit: http://www.teachingtreasures.com.au/science_quiz.html

Task: Expand Scientific knowledge

Learning Area: Science biological, chemical, earth and space, physical

Linking Learning Area: English, reading, writing, research skills