

FUNGUS - a day in your life

EVER THOUGHT ABOUT FUNGI?

DID YOU KNOW THAT WE USE FUNGI OR FUNGAL PRODUCTS EVERY DAY OF OUR LIVES?

WE WEAR THEM, EAT THEM AND DRINK THEM.

SOME KEEP US ALIVE.

LET'S FOLLOW DAVE DURING A TYPICAL DAY.

bms

British Mycological Society promoting fungal science

SCRIPT - DAVID MOORE ART - PHIL ELLIOTT



ZZZZ..

A QUICK SHOWER, SHARING HIS BATHROOM WITH A FEW FUNGI. JUST THE ODD MILDEW WHERE THE CORNERS STAY DAMP.

DAVE MAKES SURE THESE ARE CLEANED AWAY REGULARLY.



I KNOW THE SHIRT'S NOT TO EVERYONE'S TASTE, BUT DAVE LIKES THE BRIGHT COLOURS. THEY'RE KEPT BRIGHT THANKS TO THE FABRIC CONDITIONER HE USES...A CONDITIONER DERIVED FROM FUNGI.



NOW HE'S PUTTING ON HIS STYLISHLY STONE-WASHED DENIM JEANS...ACTUALLY, THEY'RE NOT REALLY WASHED WITH STONES - THE FABRIC GETS ITS DISTRESSED LOOK FROM TREATMENT WITH FUNGAL ENZYMES.



CORNFLAKES FOR BREAKFAST. THE CORN, LIKE MOST PLANTS, NEEDS MYCORRHIZAL FUNGI TO MAKE ITS ROOTS WORK...



...AND THE MILK COMES FROM COWS WHO NEED FUNGI IN THEIR STOMACH TO DIGEST GRASS.



THE JUICE HE'S DRINKING COMES FROM FRUIT WHOSE YIELD IS INCREASED WITH FUNGAL PECTINASES. THE JUICE IS CLARIFIED IN THE SAME WAY.



DAVE HAS A CHEESE SANDWICH FOR LUNCH. THE BREAD IS BAKED USING YEAST...AND FUNGAL PATHOGENS BIOCONTROL SOME OF THE PESTS



CHEESE DEPENDS ON FUNGAL ENZYMES TO COAGULATE THE PROTEINS IN MILK,



THE CITRIC ACID IN DAVE'S FIZZY DRINK THAT KEEPS THE BUBBLES BUBBLING IS PRODUCED BY A FUNGAL FERMENTATION PROCESS.



ON HIS WAY HOME, DAVE COLLECTS HIS DAD'S PRESCRIPTION FOR STATINS THAT HELP KEEP HIM ALIVE BY CONTROLLING HIS CHOLESTEROL... STATINS ARE A FUNGAL METABOLITE.



IN THE EVENING DAVE COOKS A MUSHROOM AND VEGETABLE RISOTTO. MUSHROOMS ARE EDIBLE FUNGI...



AND THE VEGETABLES ARE KEPT HEALTHY BY CHEMICALS, STROBILURINS, PRODUCED BY FUNGI, THAT HELP COMPENSATE FOR THE 20% LOSS OF YIELD CAUSED BY FUNGAL DISEASES..



LATER, FRIENDS COME AROUND FOR A FEW DRINKS.



THE BEER AND WINE THEY DRINK ARE YEAST FERMENTATION PRODUCTS...



MORE FUNGI.
...MORE FUN.

BEFORE BED, DAVE MAKES A MUG OF DRINKING CHOCOLATE, THE FLAVOUR OF WHICH IS ENHANCED BY A FUNGAL FERMENTATION.



FINALLY, DAVE GOES TO BED AFTER A DAY SPENT WITH FUNGI.

HE'LL BE DOING THE SAME TOMORROW.



HE SLEEPS, BLISSFULLY UNAWARE OF HOW MUCH HE AND EVERYONE ON THIS PLANET DEPEND ON FUNGI FOR SO MANY THINGS, EVERY DAY OF OUR LIVES.



**Thank Fungus
For That!**

Want to know more?

Visit our website:

www.fungi4schools.org

THE BRITISH MYCOLOGICAL SOCIETY HAS PUBLISHED A RANGE OF CLASSROOM TESTED TEACHING RESOURCES TO HELP IMPROVE UNDERSTANDING OF FUNGI.

THESE INCLUDE:

CLASS SHEETS DEALING WITH CELLS AND CELL BIOLOGY, WHICH ENSURE PROPER REPRESENTATION OF BOTH YEAST AND FILAMENTOUS FUNGUS.

A SERIES OF FIVE READY-MADE KS4 LESSONS (THAT INCLUDE CLASS SHEETS FOR PUPIL AND TEACHER) COMPRISING AN INTRODUCTORY WELCOME TO THE WORLD OF FUNGI, REPRODUCTION AND CONSERVATION, FAVOURITE OR NASTIEST FUNGUS, FUNGI AND INDUSTRY AND FUNGI AND DISEASE.

A SERIES OF CLASS SHEETS DESCRIBING 15 DIFFERENT 'WHAT'S YOUR FAVOURITE FUNGUS?' STORIES FROM WHICH THE PUPILS EXTRACT IMPORTANT POINTS, A PACK OF PLAYING CARDS THAT MIRROR THE CLASS SHEETS AND CAN BE USED TO PLAY A VARIETY OF GAMES (AND ALL THE TIME THE PLAYERS ARE HOLDING CARDS THAT EACH CARRY A DIFFERENT 'FUNGAL FACT'), AND A 'NAME-GAME' STARTER EXERCISE.

THE KEY STAGE 4 RESOURCES HAVE BEEN PRINTED AS A PACKAGE THAT IS AVAILABLE FOR FREE DISTRIBUTION; JUST E-MAIL YOUR POSTAL ADDRESS TO

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A LARGE VARIETY OF WORK-SHEETS AND CLASSROOM MATERIALS, WHICH RANGE IN SUITABILITY FROM PRIMARY LEVEL TO POST-16, CAN BE DOWNLOADED (FREE AGAIN!) FROM THE BRITISH MYCOLOGICAL SOCIETY'S NEW EDUCATIONAL WEBSITE AT [HTTP://WWW.FUNGI4SCHOOLS.ORG/](http://www.fungi4schools.org/). VISIT THE SITE; LOOK AROUND - THERE'S A PAINTING COURSE, ANSWERS TO FREQUENTLY ASKED QUESTIONS, ADVICE ABOUT FIELDWORK, ADVICE ABOUT PHOTOGRAPHY, INTERACTIVE BOOKS, PHOTOGRAPHS, PRESENTATIONS, POSTERS, AND LOTS MORE. AND MOST OF THE RESOURCES ARE COPYRIGHT-FREE FOR EDUCATIONAL USE.



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Published by and © 2006 the British Mycological Society. Comments and enquiries should be addressed to Dr David Moore, Faculty of Life Sciences, 1.800 Stopford Building, University of Manchester, Manchester, M13 9PT, UK.

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Flammulina velutipes (Velvet Shank)
photo: Nick Legon