

# Unicellular Organism Cheat Sheet

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### **Black Death**

Victims developed painful, swollen lumps called **buboes**, usually in the armpits, groin, or neck.

The disease spread rapidly and widely, often wiping out entire villages within days.

It caused high fever, chills, vomiting, and dark patches on the skin, which gave it the name "Black Death."

Caused by the bacterium **Yersinia pestis**, which was primarily spread through **fleas on rats**.

## **Tackling Diseases**

Antibiotic Vaccines -> Substances introduces into the body that -> Kill activates specific white blood cells to eliminate virus or bacteria bacterium

Soap -> Keep microorganism away from skin, Disinfectants -> Kill bacteria

### Aerobic & Anaerobic in Fungi (Yeast) and Bacteria

Yeast (Aerobic) -> Uses oxygen to break down sugar. Helps bread to **rise when baking**.

Bacteria (Aerobic) -> Some bacteria use oxygen to get energy. They produce carbon dioxide and water. These bacteria live in places with air. Yeast (Anaerobic) -> Without oxygen, yeast does fermentation. Used in making wine and beer.

Bacteria (Anaerobic) -> Some bacteria don't need oxygen to live. They use nitrate instead of oxygen. They live in places like mud or inside the body.

# Causes of Dough Rising

Fermentation by yeast: Yeast consumes sugar in the flour and produces carbon dioxide (CO<sub>2</sub>) and alcohol.

Chemical leavening (baking soda/powder): These ingredients react with moisture or acids to also release CO<sub>2</sub>.

Carbon dioxide production: The CO<sub>2</sub> gas creates bubbles that cause the dough to expand and rise

Gluten development: Gluten forms an elastic network in the dough that traps the gas, allowing it to rise.

**Warmth and time**: A warm environment helps yeast or chemical reactions work faster, making the dough rise effectively.

### Kingdoms

Fungi -> Eukaryotic organisms that absorb nutrients from other materials and often act as decomposers. Most are multicellular, except for yeast. Examples: Mushroom, Yeast, Penicillium.

Plants -> Multicellular, autotrophic organisms that make their own food through photosynthesis and have cell walls made of cellulose.

Examples: Sunflower, Oak tree,
Fern.

Animals -> Multicellular, heterotrophic organisms that usually move and rely on other organisms for food. They don't have cell walls. Examples: Human, Elephant, Butterfly.

Protists -> Mostly unicellular eukaryotes that don't belong to plants, animals, or fungi. Examples: Amoeba, Paramecium, Euglena. Bacteria -> Unicellular prokaryotic organisms that reproduce quickly and live in many environments.

Some are helpful, while others cause diseases. Examples: Escherichia coli (E. coli), Streptococcus, Lactobacillus.

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#### **Growth Curve of Yeast**

Shows how its population changes over time in a culture.

It has four phases: lag phase (adjusting to the environment), exponential phase (rapid growth), stationary phase (growth slows as nutrients run out), and death phase.

Helps understand yeast's behavior in baking and fermentation

### Pyramid of Organisms In Sea

Pyramid of numbers shows the number of individual organisms at each trophic level in a food chain.

Primary consumers (zooplankton) feed on producers and are fewer in number than phytoplankton. **Producers (phytoplankton)** are usually the most numerous and form the base of the pyramid.

Secondary and tertiary consumers (like small fish, larger fish, and sharks) decrease in number at each higher level.

**Inverted pyramids** can occur in the sea, where a few large producers (like a single kelp or phytoplankton) support many consumers.



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