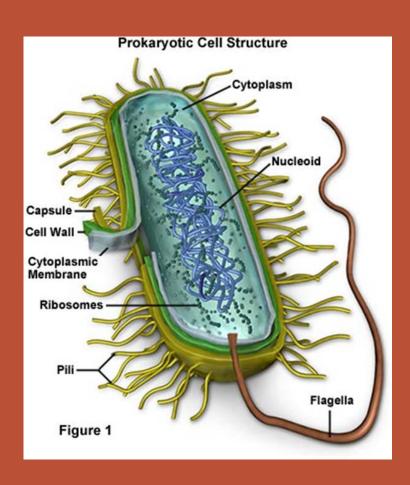
Introduction to Bacteria



General Structure

- https://www.youtu be.com/watch?v=f zIKJpcfXfo
 - 9 minutes long



General Structure

- Draw a typical bacteria cell and label the following, plus provide a brief explanation of the function for each part:
 - Cell wall
 - Cell membrane
 - Cytoplasm
 - Nucleoid
 - Ribosome
 - Flagella

Basic Shapes

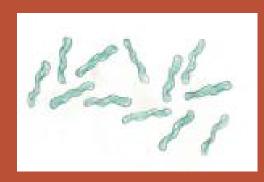
- Rod shaped called bacilli (buh-sill-eye)
- Round shaped called cocci (cox-eye)
- Spiral shaped
- Some exist as single cells, others cluster together



Bacilli



Cluster of cocci



Spiral



Cocci

Living Microbes

- Bacteria are alive
 - i.e. they display all characteristics of life:
 - Movement
 - Respiration
 - Sensitivity / stimuli
 - Growth
 - Reproduction
 - Nutrition
 - Excretion

Reproduction - Binary Fission

- Grow in number not in size
- Make identical copies of themselves by dividing in half
- Asexual reproduction
 - No exchange of genetic material













Reproduction - Binary Fission

Advantages

Fast

Little energy required
Population growth can
occur quickly

Disadvantages

- No diversity
 - Less diversity means less likely to survive long-term
 - Why?

Reproduction - Binary Fission

- https://www.youtube.com/watch?v=
 7Lh-M-rX86Q
 - Asexual
 - http://www.youtube.com/watch?v=3cD3U2pgb5w
 - Binary Fission how fast?
 - http://www.youtube.com/watch?v=gEwzD ydciWc

Reproduction - Conjugation

- Sexual reproduction
 - Adds variation among bacteria
 - Why is this a survival adaptation?

Transduction

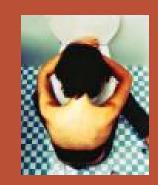
- Transduction
 - Not sexual reproduction
 - Does add variation
 - How might this be an adaptation?

Conjugation & Transduction

http://www.youtube.com/watch?v=7stZk6TesKk

What is a pathogen?

- Bacteria that make you sick
 - Why do they make you sick?
 - To get food they need to survive and reproduce



- How do they make you sick?



 They produce poisons (toxins) that result in fever, headache, vomiting, and diarrhea and destroy body tissue

What are some common pathogens?

 Pathogenic *E. coli* (like O157:H7) *E. coli* O157:H7

Found in ground beef, contaminated fruits and vegetables

- Salmonella
 - Found in raw meats, poultry, eggs, sprouts, fruit and vegetables
- Listeria
 - Found in deli foods, lunch meats, smoked fish and vegetables



Salmonella

Listeria

Examples of Pathogens

Salmonella

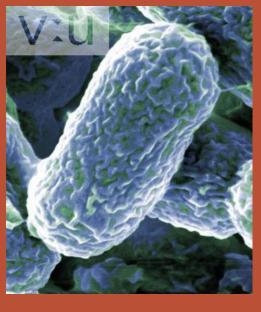


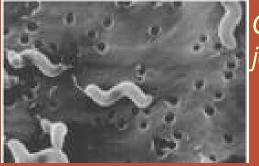
Staphylococcus aureus



What shape are these bacteria? Cocci, bacilli, or spiral?





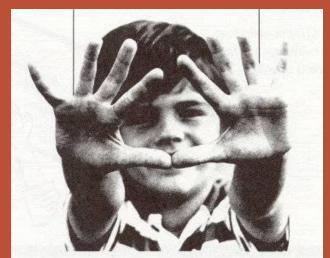


Campylobacter jejuni

How can I avoid pathogens?

- Antibacterial soap, wipes, foam, etc.
 - Meant to kill bacteria in various ways
 - Alcohol destroys cell membranes and proteins







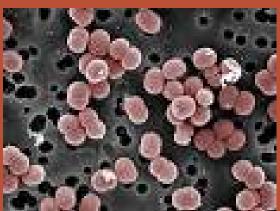
How can I avoid pathogens?

- Cooking food
 - Endospores can protect bacteria from heat
- Cold food storage
 - Delays bacteria growth, but doesn't eliminate it
- Aseptic techniques
 - Common laboratory practices

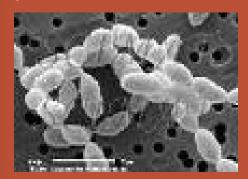




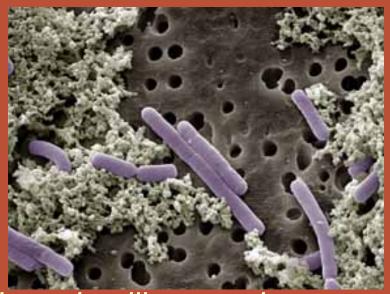
A Closer Look - Helpful Bacteria



Pediococcus - used in production of fermented meats



Leuconostoc cremoris — used in the production of buttermilk and sour cream



Lactobacillus casei — found in human intestines and mouth to improve digestion



Review

- Bacteria are microbes
 - 3 basic shapes
- Reproduction
 - Binary fission
 - Conjugation
- Transduction
- Bacteria are everywhere
 - Many are essential for live on Earth
 - Many live in symbiotic relationships