

# Teachers' answer sheet

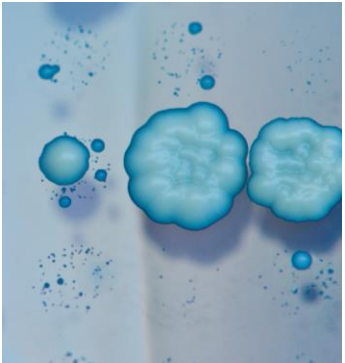
## USEFUL



***Agaricus bisporus***  
Common mushroom. Edible. Chestnut, button, white and portobello mushrooms are all the same species at different growth stages.



***Aspergillus flavus***  
Itaconic acid from *Aspergillus* fungi is used to make Lego™, synthetic rubber and plastic car parts.



***Saccharomyces cerevisiae***  
Brewer's yeast. This is one of the species of fungi that is used in the fermentation process of beer-making.



***Fusarium venenatum***  
This fungi is high in protein and is used in Quorn™'s meat substitute products.



***Penicillium sp.***  
Some *Penicillium* fungi produce penicillin, a molecule that is used as an antibiotic.



***Mycorrhizal fungi***  
These fungi help plant roots to absorb water and nutrients and get a source of carbohydrates from the plant.

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## HARMFUL



### *Hymenoscyphus fraxineus*

A fungal pathogen which affects ash trees, causing “ash dieback”



### *Candida albicans*

This yeast is found naturally in the human body, but can also cause human disease.



### *Cordyceps sp.*

Parasitic fungus that infects the muscles of the host, forcing the insect to move to a particular place (often high up a tree, or into water) so that when the fruiting body bursts out of the insect's body, the spores are scattered as far as possible.

One benefit of the *Cordyceps* species is that they prevent any one species of insect from becoming too dominant.



### *Amanita phalloides*

Deathcap.  
Causes the majority of fatal mushroom poisonings worldwide.