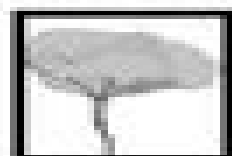
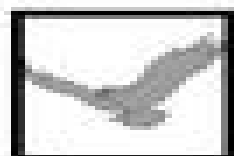


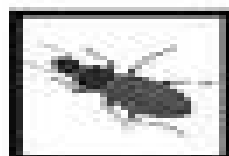
1. What process do plants use to make their own food?
2. What are the three ingredients needed for plants to make their own food?
3. What is the difference between a food chain and a food web?
4. How would we order the following into a food chain?



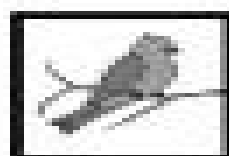
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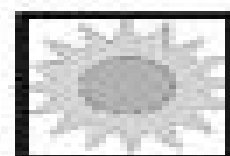
B



C



D



E

5. How is energy and matter transferred in the food chain above?
6. What is a decomposer? What do they do in a food chain?
7. What would happen if some animals in a food web didn't get enough food?

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J Dewey



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