

Microorganisms Friend and Foe

Fill in the blanks

1. Disease causing microbes are called
2.microbe is present in root nodules of leguminous plants
3. Citrus canker is caused by
4. Sugar is used to preserve
5. Alcohol is prepared using
6. Bacteria help in cleaning the environment bythe wastes
7. Flies help in causing diseases by transportingfromto
8. Food poisoning is caused due to the Released by some
9. The virus that infects the bacteria is called
10. The class of medicine usually made from fungi or bacteria that can cure dangerous disease is
11. Plant like microorganisms that do not have chlorophyll are called.....
12. Microorganisms such as bacteria and protozoa live in the digestive system of animals and help them to digest grass and plants by breaking down.....
13. Anthrax a fatal disease of humans and cattle is caused by
14. are the viruses that attack the bacteria
15. The group of medicines used to kill the disease causing microbes is called.....
16. Communicable diseases spread through air, water, food or....
17. Female.... Mosquito is the carrier of malarial parasite
18. Yeast is used in ... industry for making breads and cakes

19. Chlamydomonas belongs to group of microbes
20. Name the unicellular fungus is
21. The group of bacteria with comma shaped is called as
22. Bacteria can be used for making vinegar
23. Sugar is used to preserve
24. Alcohol is prepared using.....
25. Bacteria help in cleaning the environment bythe waste
26. Flies help in cleaning diseases by transportingfrom.....to.....
27. Food poisoning is caused due to the released by some
28. Food gets spoilt mainly due to.....
29. While buying preserved food items, one should always check their.....

Differentiate

1. Antibodies and antibiotics

Give reason

1. Fruits and vegetables remain fresh for few days if kept in refrigerator
2. Vinegar is used in jams and pickles
3. Doctors advice us to take complete dose of antibiotics
4. Antibiotics are mixed with the feed of livestock and poultry
5. Viruses are considered non living
6. Pasteurized milk can be consumed without boiling

Questions and answers

1. What is the use of microbes in cleaning the environment?

2. How do leguminous plants increase soil fertility?
3. How do the following help in preserving food: oil, cold, sugar pasteurization, salting?
4. Name a fungus which provides an antibiotic, helps in fermentation
5. Mention any one disease in human beings caused by virus, protozoa
6. Immunization protects the body against some diseases.
 - a) What happens in our blood when we re-counter the micro-organism against which we have been immunized?
 - b) Name one disease which has been eradicated from the world
7. Use of antibiotics in chicken pox does not work. Explain
8. How does excessive use of fertilizers harm the soil? What is the other alternative?
9. Write any structural differences between amoeba and Rhizopus
10. In terms of survival bacteria are more successful than human being. Comment .
11. Why virus is called a special microbe?
12. Define pasteurization
13. What is fermentation? What are the two products of fermentation? Write down their uses too.
14. What is the pathogen and carrier of malaria?
15. Why should we preserve food? Explain two household process
16. Why nitrogen is important? Why nitrogen fixation is important?
17. What are the different ways to fix nitrogen?
18. Define immunization
19. Give examples of two antibiotics. What are their roles?
20. Name two groups of microbes are used to produce antibiotics.

21. Give examples of two bacterial and viral diseases
22. Differentiate between communicable and non-communicable disease
23. Give example of protozoa
24. Name the causal organism for the following diseases
 - a) Cholera
 - b) Ringworm
 - c) Chicken pox
 - d) Rust of wheat
 - e) Citrus canker
25. Give two examples of chemical preservatives
26. A drop of curd was observed under a microscope
 - a) Which class of micro-organism will be seen in the microscope?
27. Why do we add curd in the dough for making idlis and bhaturas?
28. What is carrier of dengue virus?
29. Four uses of bacteria in agriculture
30. Draw nitrogen cycle
31. How are viruses considered to be a link between the living and non-living ?
32. Name any two micro-organisms which keep the environment clean by decomposing dead organic waste.
33. A vendor is selling eatables to your friends, which are covered with flies. What can happen to your friends on eating such food? Why?

34. What are the finger like projections present in amoeba known as? Name one more cell that has these projections.
35. Define antibiotics
36. Give two examples of antibiotics
37. A microbe is added to the sugar solution into alcohol? What is this process called? A microbe is used in wine industry. Name it
38. Mention two ways of nitrogen fixation
39. You are helping your mother in preserving some food items. Using your knowledge how will you help her to preserve raw mangoes and apples?
40. Define pasteurization
41. Why algae is considered a plant?
42. Give one word answer
 - a) The type of respiration in yeast in which glucose is completely broken down
 - b) The term given to disease causing microbes
 - c) The chemicals added to food products to prevent microbial growth
 - d) The bacterium which promotes formation of curds
43. List the role of fungi in the following processes
 - a) Production of alcohol
 - b) Formation of alcohols
 - c) Disease in plants
44. How does sugar help to preserve jam and squashes? Which two chemicals also help to preserve jams and squashes?

45. A person started vomiting after eating street food and was taken to the hospital. The doctor diagnosed the condition and prescribed the treatment
46. Why did the person start vomiting after consuming food?
47. What is the reason for this condition of the person?
48. Define the most common method used for preserving milk

49. Classify the following into harmful or useful micro -organisms
Influenza, penicillium, trypanosoma, plasmodium
50. Name two diseases caused by protozoa

51. Name two diseases caused by viruses
52. Name four products where microbes are used

53. Why are children given vaccination?
54. Who discovered the fermentation and when?
55. A) Give one example of bacterial disease of cattle
b) Viral disease of plants
c) Fungal disease of plants
d) Protozoal disease of humans
56. Justify
a) Lots of sugar is added during preparation of jams and jellies
b) Mouth and nose should be covered while sneezing

57. Define vaccine. How do they help in providing immunity against a disease?
58. What is pasteurized milk?
59. Explain the application of fermentation in making bread
60. Name the different ways by which communicable diseases can spread through a diseased person to a healthy person
61. What precautions should you take while taking antibiotics.

62. An example of a free- living microbes
63. Name two diseases caused by viruses in human beings

64. What is the role of the following in the nitrogen cycle
 - a) Nitrogen fixing bacteria
 - b) decomposers
65. In four steps write how does the vaccination help in creating immunity
66. Name a) an alga b) a microbe that can live alone

67. Name two types of organisms can fix atmospheric nitrogen.
68. Name two protozoans
69. How can you see microbes?
70. Where are microbes found?
71. Name the microbe used for sewage treatment
72. Name a common mould
73. The bacteria which help in the formation of curd
74. Fungus used in bread making

75. One edible fungus

76. First antibiotic discovered by Fleming

77. Gas which makes the dough rise during bread making