

Chapter 2: Microorganisms

A. Give one word for the following.

1. Tiny organisms that can only be seen through a microscope
2. Dead or weakened germs that protect the body against future attack by the germs
3. The foot and mouth disease is caused by this
4. Class of medicines usually made from fungi or bacteria that can cure dangerous diseases
5. The female Aedes mosquito carries this virus
6. The unicellular organism that sours milk to make curd
7. The process by which salt causes microorganisms to lose water
8. A viral disease that affects vegetables like *bhindi*
9. A bacterial disease that affects trees of citrus fruits
10. What is responsible for making bread soft and fluffy?

B. Write true or false.

1. Algae can be unicellular or multicellular.
2. Amoeba and paramecium are examples of algae.
3. Fungi grow best in warm, moist dark places.
4. All microorganisms are harmful.
5. Antibiotics can also cure some diseases of animals and plants.
6. Cholera is a disease that spreads through air.
7. Cereals, pulses and spices are best preserved by canning.

C. Fill in the blanks.

1. Spherical bacteria are called
2. Heating milk to a high temperature and cooling it quickly is called
3. Yeast is a form of
4. Algae are mostly found in
5. Algae can make their own food by
6. The body produces to fight the vaccine injected into a patient's body.
7. Bacteria and yeast are used to make vitamin complex tablets.

8. The method of pasteurization of milk was invented by
9. is a disease caused by bacterium and it affects humans and cattle.

D. Answer in brief.

1. List the five major groups of microorganisms.
2. Explain how microorganisms can remain hardy.
3. Why are viruses considered to be on the borderline of living and non-living?
4. What happens when a virus enters a human body?
5. List the uses of microorganisms in food and beverage industry.
6. What role do microorganisms play in keeping the environment clean?
7. Describe briefly the role of microorganisms in medicine.
8. What is fermentation? Explain how it is used to make alcoholic beverages.
9. List some diseases caused by microorganisms.
10. How can we prevent the spread of communicable diseases?
11. How can we stop food from getting spoilt?
12. How can food poisoning be prevented?
13. List some methods used for food preservation.
14. How does heating help in food preservation?

E. Choose the most appropriate answers.

1. Which is not a shape of bacteria?
a. rod shape b. rectangular c. spherical d. spiral
2. Which is not an antibiotic?
a. penicillin b. streptomycin c. erythromycin d. aspirin
3. Which of the following is not a natural preservative for foods?
a. salt b. sugar c. oil d. sodium benzoate
4. Which disease is caused through food and water?
a. flu b. tetanus c. measles d. typhoid