



BIOLOGY

BOOKS - BETOPPERS

MICROORGANISMS : FRIENDS AND FOE

Worksheet 1

1. What are microorganisms?



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2. Can we find a place without microbes in nature?



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3. Name the device which has made the study of microorganism successful.



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4. Which microorganisms helps in softening of bread, cakes etc.?



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5. What is the size of small microbes?



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6. How many cells are generally present per microorganism?



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7. Where do microbes grow?



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8. How do you compare the number of microbes present in ponds and lakes with those present in water obtained from deep wells or hand pumps?



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9. How do yeast make bread light and spongy?



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10. Describe the main characteristics of viruses in brief.



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1. Give the names of any two food items that are prepared using yeast.



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2. Is it true that microbes are essential part of our life?



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3. Give an account of two important discoveries in the past those had made the study of

microorganisms interesting.



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4. What is fermentation?



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5. How is milk converted into curd by bacterial activity?



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6. State some beneficial effects of bacteria.



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7. How are fungi useful to us?



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8. How are protozoa useful to us?



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9. How is algae useful to us?



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10. Alcohol is produced with the help of _____ by fermentation process.



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11. _____ helps in the rise of bread or dosa dough.



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12. Bacteria present in root nodules of leguminous pea plant is _____ .



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13. The microorganism which contains chlorophyll is _____ .



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14. _____ bacteria helps in settling of curd.



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Worksheet 3

1. What are pathogenic microorganisms?



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2. Are microorganisms always helpful to us?

What are their harmful effects?



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3. What are communicable diseases? Name a few.



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4. How the housefly transmits the diseases.



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5. How are protozoa harmful to us?



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6. Name some harmful bacteria and the harms due to them.



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7. What are the ways through which microorganisms enter our body?



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8. How are fungi harmful to us?



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9. Match the following items given in Column 'A' with that in Column 'B':



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10. Cholera, chicken pox are some well-known examples of _____ diseases.



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11. Carriers of specific microorganisms are called _____ .



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12. The disease caused by protozoa is _____ (tuberculosis/polio / typhoid malaria)



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13. _____ cannot fix atmospheric nitrogen in the soil.

(Rhizobium/

Clostridium/Azotobacter/Penicillin)



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14. _____ causes AIDS. (protozoa/ bacteria/ virus/ algae)



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Worksheet 4

1. What is vaccine? Describe the importance of vaccination.



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2. What are antibiotics? Who discovered Penicillin?

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3. Why do we use cold temperature like refrigerator or freeze to protect food products from decay?

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4. How does food poisoning occur? Why should we preserve our food?



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5. Explain why pasteurized milk can be consumed without boiling.



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6. How can the spoilage in food be detected?



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7. How can we prevent the chances of food poisoning?



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8. Explain the food preservation by chemical treatment.



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Competitive Worksheet

1. Food preservation has enabled humans to consume seasonal fruits throughout the year.

Which of the following technique is not used to preserve fruits?

- A. Drying and jellinging
- B. Canning and bottling
- C. Addition of sugar
- D. Addition of salt

Answer: D



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2. Salt and sugar have been used for centuries as food preservatives. Salt is used to preserve meat because

A. it betters the taste of the meat and is nutritious

B. it increases the moisture content and thus increases nutrients

C. it promotes multiplication of beneficial bacteria that prevent food spoilage

D. it kills the harmful microbes by drawing moisture to prevent their growth

Answer: D



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3. Edible mushrooms are used extensively in cooking and are a rich source of protein, fibres and vitamins.

Which o the following groups is used to classify mushrooms?

A. Bacteria

B. Fungus .

C. Algae

D. Plant

Answer: B



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4. When bread is left open in air, certain white and filamentous outgrowth is observed, which makes the bread unsuitable for human consumption. The white filamentous growth is a

A. bacteria

B. fungus

C. protist

D. virus

Answer: B



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5. Micro-organisms are the most common cause of food poisonings. Which of the following substances is responsible for causing food poisoning?

A. Vaccines

B. Toxins

C. Antibiotics

D. Probiotics

Answer: B



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6. Decomposers decompose matter present in dead plants and animals to ammonia. This ammonia is converted into nitrates which are absorbed by plant roots. This process is called nitrification. Ammonia is converted into nitrates with the help of

A. bacteria

B. fungus

C. protists

D. viruses

Answer: A



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7. The nitrogen fixation of atmospheric nitrogen in the soil is a result of the activity performed by certain beneficial microorganisms, which live in association with

plants. The symbiotic nitrogen fixing bacteria found in the root nodules of legumes is known as

A. Azotobacter

B. Rhizobium

C. Anabaena

D. Oscillatoria

Answer: B



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8. Viruses are neither living nor dead organisms. However, they are responsible for a large number of diseases occurring in human beings. Which of the following diseases is not caused by a virus?

A. Common cold

B. Chicken pox

C. Tetanus

D. AIDS

Answer: C



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9. Yeast is used to manufacture alcoholic beverages like wine and beer. It is used in the production of breads. It is also used as a nutrient supplement for human beings. Which of the following processes uses yeast to make wines and breads?

A. Photosynthesis

B. Fermentation

C. Decomposition

D. Chemosynthesis

Answer: B



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10. Chicken pox is a highly contagious disease. It is characterized by the appearance of blisters and lesions on the skin. Chicken pox is more common in children and young adults. Which of the following organisms causes chicken pox?

A. Bacteria

B. Viruses

C. Fungi

D. Algae

Answer: B



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11. Yogurt is a dairy product. It is produced by the fermentation of milk sugar. Which of the

following micro organisms is involved in yoghurt production?

A. Bacteria

B. Protists

C. Fungi

D. Virus

Answer: A



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12. Yeast is a type of fungus used for various purposes. It is very beneficial for human beings. Yeast is used in

- A. nitrogen fixation
- B. alcoholic beverages
- C. decomposing waste
- D. producing antibiotics

Answer: B



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13. Microorganisms are used in the manufacture of many food products and beverages. Which of the following processes occur during the manufacture of wine by microorganism?

A. Respiration

B. Photosynthesis

C. Fermentation

D. Digestion

Answer: C



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14. Which of the following statements regarding microorganisms is not true?

A. Microorganisms are found nearly everywhere.

B. Microorganisms act as decomposers in the ecosystem.

C. Microorganisms commonly have a single cell.

D. Microorganisms are visible to the naked eye.

Answer: D



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15. Many microorganisms are decomposers. They decompose all dead plants and animals and return matter back into the environment. Microorganisms are an important part of the

A. carbon cycle

B. nitrogen cycle

C. sulfur cycle

D. iron cycle

Answer: B



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