



BIOLOGY

BOOKS - BAL BHARTI

INTRODUCTION TO MICROBIOLOGY

Lets Think

1. Which different type of cheese are used in western food like pizza, burger, sandwich, etc.

?



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2. What is difference between those types of cheese ?



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3. Why is it asked to segregate wet and dry waste in each home ?



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4. What is done with the segregated waste ?



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5. Which is most appropriate method of disposal of dry waste ?



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Use Your Brain Power

1. Use your brain power. In earlier class, you had prepared the solution of dry yeast for observation of yeast. Which substance is prepared by its use on commercial basis ?



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2. Use your brain power. Food materials like cold drinks, ice creams, cakes, juices are available in various colours and flavours.

Whether these colours and flavoures are really derived from fruits ?



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Collect Information

1. Which materials should not be present in garbgage for its proper microbial decomposition ?



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2. How the sewage generated in your house or apartment is disposed off ?



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Exercise

1. Rewrite the statement using correct option and explain the completed statement

Process of _____ of milk proteins occurs due to lactic acid.



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2. Rewrite the statement using correct option and explain the completed statement

Process of _____ of milk proteins occurs due to lactic acid.



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3. Rewrite the statement using correct option and explain the completed statement

Chemically, vinegar is _____



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4. Rewrite the statement using correct option and explain the completed statement

Salts which can be used as supplement of calcium and iron are obtained from _____ acid.



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5. Match the pairs

'A' group

- a. Xylitol
- b. Citric acid
- c. Lycopene
- d. Nycin

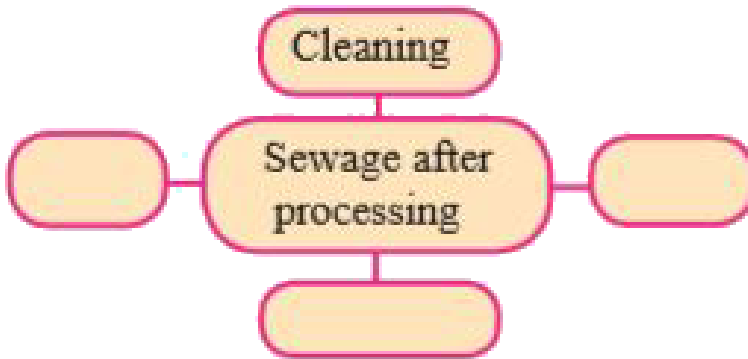
'B' group

- 1. Pigment
- 2. To impart sweetness
- 3. Microbial restrictor
- 4. Protein binding emulsifier
- 5. To impart acidity



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6. Complete the following conceptual picture.



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7. Use of mutant strains has been increased in industrial microbiology.



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8. Enzymes obtained by microbial process are mixed with detergents.



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9. Microbial enzymes are used instead of chemical catalysts in chemical industry.



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10. Complete the following conceptual picture with respect to uses.



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Exercise Answer The Following

1. Which fuels can be obtained by microbial processes ? Why is it necessary to increase the use of such fuels ?



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2. How can the oil spills of rivers and oceans be cleaned ?



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3. How can the soil polluted by acid rain be made fertile again ?



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4. Explain the importance of biopesticides in organic farming.



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5. Which are the reason for increasing the popularity of probiotic products ?



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6. How the bread and other products produced using baker's yeast are nutritious ?



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7. Which precautions are necessary for proper decomposition of domestic waste ?



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8. Why is it necessary to ban the use of plastic bags?



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9. What is role of microbes in compost production ?



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10. What are the benefits of mixing ethanol with petrol and diesel?



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11. Which plants are cultivated to obtain the fuel ?



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12. Which fuels are obtained from biomass ?



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13. How does the bread become spongy ?



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