

CLASS–VIII SCIENCE - CHAPTER 02
MICROORGANISMS: FRIEND AND FOE

Name:

Date:

01. Which of the following is found to be present in curd?
(a). Lactobacillus (b). Rhizobium (c). Lactovirus (d). Lactococcus
02. The microbe responsible for the spoilage of the bread (mould) is a: -
(a). virus (b). protozoa (c). bacteria (d). fungus
03. The microorganism used in preparation of bread is: -
(a). yeast (b). adenovirus (c). Penicillium (d). blue green algae
04. Some microbes have a hard outer cover called: -
(a). protein coat (b). mucilaginous sheath (c). disc (d). cyst
05. A group of similar microorganisms living together is called: -
(a). factory (b). colony (c). herd (d). capsule
06. Atmosphere comprises of 78%: -
(a). oxygen gas (b). hydrogen gas (c). nitrogen gas (d). carbondioxide gas
07. Nitrogen is never a part of:
(a). proteins (b). carbohydrates (c). vitamins (d). chlorophyll
08. Which group of microorganisms contains only pathogenic members?
(a). viruses (b). protozoans (c). fungi (d). algae
09. Some bacteria like (E). coli living in human intestine synthesise:
(a). vitamin E (b). vitamin B (c). antibiotics (d). glycogen
10. The first antibiotic was prepared from a:
(a). fungus (b). bacterium (c). protozoan (d). alga
11. Viruses can be:
(a). stored (b). crystallised (c). isolated (d). all the above
12. The group of microorganisms where all members contain chlorophyll is:
(a). fungi (b). bacteria (c). protozoa (d). algae
13. Louis Pasteur discovered:
(a). Pasteurization (b). Fermentation (c). both a & b (d). Putrefaction
14. Fixation of nitrogen can occur: -
(a). naturally (b). artificially (c). both a & b (d). only during rains
15. Organisms responsible for recycling of matter in nature is/are: -
(a). bacteria (b). viruses (c). fungi (d). both a & c
16. A denitrifying bacterium is: -
(a). Pseudomonas (b). Pseudopodia (c). Nitrosomonas (d). Nitrobacteria
17. When a disease causing microbe enters into our body, defence system produces:
(a). antigens (b). antibodies (c). antibiotics (d). both a & b
18. Which of the following is a biological nitrogen fixer?

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- (a). bacteriophage (b). lactobacillus (c). blue green algae (d). Euglena

19. Low temperature prevents spoilage of food because it:

- (a). retards microbial growth (b). inactivates enzymes
(c). both a & b (d). removes water from food materials

20. A vaccine contains:

- (a). active disease causing microbes (b). weakened or killed microbes
(c). antibiotic dose (d). combination of medicines

Q01. Match the column

Disease

- (a). Dengue
(b). Hepatitis B
(c). Food poisoning
(d). Rabies
(e). Pox

Transmission by

- i) infected dog's bite
ii) contact
iii) contaminated water
iv) carrier Aedes mosquito bite
v) contaminated food

Disease

- (a). Foot and mouth disease
(b). Anthrax
(c). Smut
(d). Blast
(e). Yellow vein mosaic

Organism affected

- i) wheat
ii) bhindi
iii) humans
iv) cattle
v) rice

Disease

- (a). Pneumonia
(b). Pox
(c). Malaria
(d). Tuberculosis
(e). Jaundice

Prevention by

- i) spraying insecticides
ii) drinking boiled water
iii) BCG vaccine
iv) isolation of patient
v) using antibiotics

Disease

- (a). Citrus canker
(b). Measles
(c). Wheat rust
(d). Tobacco mosaic disease
(e). Kala-Azar

Causative organism

- i) TMV
ii) fungi
iii) virus
iv) protozoa
v) bacteria

Vaccine

- (a). Polio (booster dose)
(b). Small pox (revaccination)
(c). BCG
(d). DPT (triple vaccine)
(e). Typhoid vaccine

Given Age

- i) 4 to 9 months
ii) soon after birth
iii) 2 years
iv) 5 years
v) 1 year

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Q02. Fill in the blanks:

- (a). _____ are preserved by the use of oil and vinegar.
- (b). _____ is the process of heat and cold treatment for preserving milk.
- (c). _____ is a dangerous form of food poisoning.
- (d). _____ is the oldest method of food preservation.
- (e). Jellies, squashes and jams are preserved by _____ syrup.
- (f). _____ reproduce only inside the living cells.
- (g). _____ is a bacteria eating virus.
- (h). Viruses can be seen under the _____ microscope.
- (i). Viruses are regarded as _____ link between living and non living.
- (j). A virus do not have _____ structure.
- (k). The process of conversion of sugar into alcohol is called _____.
- (l). The process of conversion of compounds of nitrogen into free molecular nitrogen is _____.
- (m). Incomplete breakdown of organic matter in less air leading to foul smell is called _____.
- (n). Complete breakdown of organic matter in sufficient air without foul smell is called _____.
- (o). The process of conversion of free atmospheric nitrogen into useful nitrogenous compounds is called nitrogen _____.

Q03. State whether the following statements are true or false :-

- (a). Food preservative chemicals increase the shelf life of perishable food items.
- (b). Polio drops given to children are actually vaccines.
- (c). Yeast can also make fruit juices unfit for consumption due to formation of alcohol.
- (d). Snack packets are evacuated and flushed with nitrogen free oxygen.
- (e). Robert Koch was the first scientist to observe microbes through a microscope.
- (f). Edward Jenner discovered the first vaccine against small pox.
- (g). Louis Pasteur gave the germ theory of disease.
- (h). Antony Van Leewenhoek observed the dead cells.
- (i). Study of microorganisms is known as microscopy.
- (j). Chemical compound produced by certain microbes that inhibit the growth of mother microbes are called vaccines.

Q04. How the percentage of nitrogen in the atmosphere remains more or less constant ?

Q05. Write the correct sequence for vaccination

- (a). Body produces antibodies.
- (b). Antibodies protect from future microbial infection.
- (c). Introduction of weak or dead microbes.
- (d). Vaccine reaches internal parts of body.

Q06. Differentiate between atmospheric, biological and industrial nitrogen fixation?

Q07. What are chemical preservatives of food? Name any two of them.

Q08. Give one-word answer to the following:

- (a). A communicable disease caused by female anopheles mosquito.
- (b). A disease of animals and humans which is caused by bacteria.

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- Q09.** Define pasteurization?
- Q10.** How is dehydration helpful in food preservation?
- Q11.** What makes the dough rise while preparing idli, dosa, bhaturas and dhoklas ?
- Q12.** How can communicable diseases be prevented?
- Q13.** What is botulism? Name the organism causing it.
- Q14.** What are symbiotic or commensal bacteria and what is their significance for humans?
- Q15.** What is an antibiotic? Give any four examples of antibiotics.
- Q16.** Pick the wrong word out of the following:
Bacillus, Coccus, Spirillum, Vibrio, Polygonal.
- Q17.** Tick the odd one out:
Hepatitis, Polio, Leukaemia, Smallpox, chickenpox, Rabies.
- Q18.** Pick the odd word out of the following:
HIV, Cholera, Sleeping sickness, Cancer, Citrus canker

