



CLASS NOTES-ANSWERS

- Microorganisms or microbes are organisms that cannot be seen with the naked eye.
- Microorganisms are classified into – protozoa, bacteria, fungi, and algae.
- Viruses are different from other microorganisms, as they reproduce only inside the cells of the host organism.

Useful microorganisms

- Cleaning up of the environment
- Increases soil fertility
 - by fixing nitrogen – Rhizobium bacteria and blue green algae
 - by producing humus – soil decomposers
- Making of curd – Lactobacillus bacteria
- Fermentation – Bacteria and yeast
 - Helps in the making of bread, pastries, and cakes.
 - Helps in the making of cheese, pickles and many other food products.
 - Helps in the commercial production of alcohol and wine.
 - Prevent spoilage of food.
 - Food preservation.
- Preparation of antibiotics – Bacteria and fungi
 - Streptomycin
 - Erythromycin
 - Tetracycline



➤ Vaccines

Harmful microorganisms

- Disease-causing microorganisms are called pathogens.
- Disease-causing microorganisms in humans - Communicable diseases
 - Bacteria - Tuberculosis, Cholera, Typhoid, Anthrax
 - Virus - Measles, Chicken Pox, Polio, Hepatitis A
 - Protozoa - Malaria
- Disease-causing microorganisms in animals
 - Bacteria - Anthrax
 - Virus - Food and mouth disease in cattles
- Disease-causing microorganisms in plants
 - Bacteria - Citrus canker
 - Virus - Yellow vein mosaic of bhindi
 - Fungi - Rust of wheat
- Food poisoning
- Spoilage of food
- Spoilage of leather and clothes.

Food Preservation

- Using preservatives
- Using common salt
- Using Sugar
- Using oil and vinegar
- By hot and cold treatments
- By proper storage and packing