

INTERNATIONAL INDIAN SCHOOL, JEDDAH

SCIENCE WORKSHEET

CLASS: VIII.

Chapter 2- Micro organisms : Friend and Foe

I. Name the following.

- (1) The bacterium which promotes the formation of curd. -----
- (2) The chemical produced when a pathogen enter into our body.-----
- (3) The microorganism used for the making of bread. -----
- (4) Two biological nitrogen fixers. -----
- (5) Causative microbe of Citrous Canker. -----
- (6) The preservation technique used for milk. -----
- (7) Two chemical preservatives. -----
- (8) Any one disease which is eradicated from the world by vaccination. -----

II. Define the following.

- (a) Fermentation-----
- (b) Pathogen-----
- (c) Antibiotics-----
- (d) Communicable diseases-----
- (e) Food preservation-----

III. Answer the following Questions.

- (1) Why are children/ infants given vaccinations?-----
- (2) Why should we keep handkerchief on the nose and mouth while sneezing?-----

(3) How can we pasteurize milk?-----

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(4) List out four uses of microorganisms-----

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(5) Describe the role of yeast in baking industry?-----

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(6) Why does curd turn sour more easily in summer than in winter?-----

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(7) What are the main conditions required for the growth of microorganisms?-----

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(8) How do microorganisms increase soil fertility?-----

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(9) Antibiotics are not effective against common cold and flu, give reasons. -----

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(10) How do dead remains of plants and animals on the ground disappear after sometime?-----

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(11) How can you prevent the spread of communicable diseases?-----

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(12) Why is it advised not to let water collect anywhere in the neighbourhood?-----

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(13) How can food poisoning occur?-----

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(14) List out the various methods of food preservation with one example each-----

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