

**Chapter- 2**  
**Worksheet-2**

1. \_\_\_\_\_ is a skin disease in human caused by fungus.
2. When an antigen enters the body, the body produce proteins called \_\_\_\_\_ to destroy it.
3. \_\_\_\_\_ microbe is present in our intestine as a friendly microbe.
4. Microorganisms are also known as
  - (a) yeast
  - (b) microbes
  - (c) viruses
  - (d) Amoeba
5. Spherical-shaped bacteria are called
  - (a) bacilli
  - (b) vibrio
  - (c) spirilla
  - (d) cocci
6. Substance used to produce immunity against diseases in the living body is called
  - (a) immune
  - (b) vaccine
  - (c) antibody
  - (d) antigen

7. The gas released during the preparation of bread is  
(a) oxygen                      (b) carbon dioxide  
(c) nitrogen                    (d) sulphur dioxide
8. The disease caused by a protozoan and spread by an insect is  
(a) dengue                      (b) malaria  
(c) polio                        (d) measles
9. The two microorganisms which live in symbiotic association in lichens are  
(a) fungus and protozoa                      (b) alga and bacteria  
(c) bacteria and protozoa                    (d) alga and fungus
10. Match the microorganisms given in the Column A to the group to which they belong in Column B.

**Column A**

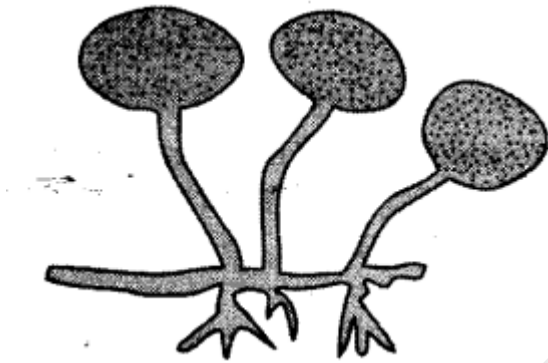
- (a) Lactobacillus  
(b) Aspergillus  
(c) Spirogyra  
(d) Paramecium

**Column B**

- (i) Algae  
(ii) Protozoa  
(iii) Fungi  
(iv) Bacteria

11. What is fermentation? Who discovered it?
12. Mention the role of microbes in cleaning the environment.
13. What are pathogens and carriers?
14. Explain the transmission of air borne diseases like the common cold.
15. Explain in brief Malaria.

16. Observe the figure and answer the following questions.

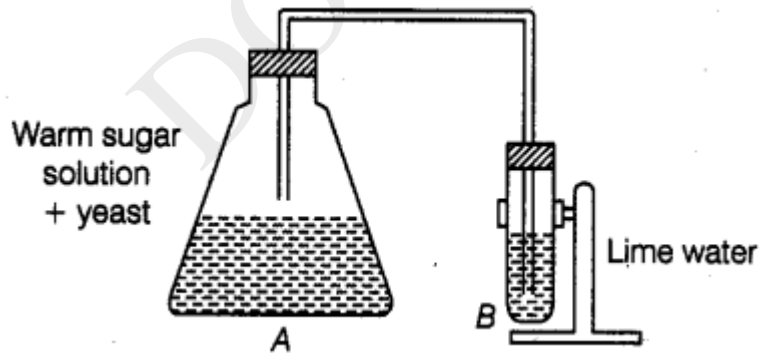


1. Name the microorganism and the group to which it belongs.
2. Name the food item on which the organism grows.
3. Does it grow well in dry or in moist conditions?
4. Is it safe to eat infected bread?

17. How is nitrogen utilised by plants?

18. Observe the set-up given in figure and answer the following questions.

1. What happens to the sugar solution in A?
2. Which gas is released in A?
3. What changes will you observe in B when the released gas passes through it?



19. Give reason why.

Fresh milk is boiled before consumption while processed milk is stored in packets and can be consumed without boiling.

20. Why raw vegetables and fruits are kept in refrigerators, whereas jams and pickles can be kept outside.

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