

# MICROORGANISMS (viii)

1. What are microbes? List main types of microorganism and give two examples of each.
2. Name the bacteria which are used in curd.
3. How do microbes help in cleaning environment?
4. How do microbes can help in preventing diseases?
5. Name two diseases of plants and their agents.
6. What do you understand by UHT? How is it helpful?
7. Name two diseases of animal and their agents.
8. Name two chemical preservatives?
9. List some methods of food preservation?
10. How does a vaccine work?
11. What is dehydration of food? In what way is this technique useful?
12. Why are viruses considered to be on the borderline of living and non-living?
13. What is pasteurization? What causes food poisoning?
14. Explain some commercial uses of microorganisms.
15. What are antibodies? Explain their main function.
16. What are pathogen? Name them for the following diseases-  
Tuberculosis, Measles, Chicken pox, Cholera, Typhoid, Hepatitis B, Malaria.
17. The percentage of nitrogen in the atmosphere remains more or less constant. Explain.

