

B.C.M SCHOOL BASANT AVENUE DUGRI ROAD LUDHIANA
CLASS – VIII

SUBJECT -SCIENCE ASSIGNMENT ANSWER KEY

CHAPTER -2 (MICROORGANISMS FRIENDS AND FOE)

I. Case study

1.(a) We should keep a handkerchief on nose and mouth while sneezing or coughing because fine droplets carrying thousands of viruses or bacteria spread in the air.

(b) Air, water, food, carriers and physical contact.

(c) Yes, because cough and cold spreads through air and there are chances that other students may also get infected.

2.(a) The methods used for prevention of spoiling of food by the action of microbes is called food preservation.

(b) The food will get spoil and emit bad smell with changed colour or taste.

(c) Refrigeration retards or slow down the growth of microorganisms and enzyme activity on food. Thus, it prevents spoilage of food.

II. Give Reason

a. Fresh milk is boiled to kill the harmful microorganisms in the milk.

Packed milk is pasteurized hence there is no need to boil the pasteurized milk.

b) Raw vegetables easily get infected by microbes. Hence they are kept in the refrigerator as low temperature inhibits the growth of micro-organisms. In Jams and pickle, there are sugar and salt which acts as preservatives. Hence they do not get infected easily.

c) Beans and peas are leguminous plants which have Rhizobium in their root nodules. Rhizobium fixes atmospheric nitrogen to enrich the soil and its fertility gets increases.

d) Though mosquitoes do not live in water. But they lay their egg and their larvae grow in water. Hence mosquitoes can be controlled by preventing stagnation of water.