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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.

2.:- a) Cholera can be prevented by following good personal hygiene and sanitation practices.

b) Typhoid can be prevented by eating properly cooked food, by drinking boiled water and by getting vaccinated

against typhoid disease.

c) Hepatitis can be prevented by drinking boiled water and by getting vaccinated.

3.a) The image is of bread mould. It is a fungus.

b) It grows on moist and stale bread.

c) It grows well in moist conditions.

d) No, it is not safe to eat infected bread because fungus produces a poisonous substance which will spoil the food.

4. Typhoid, Cholera