

BCM SCHOOL BASANT AVENUE DUGRI

Class -8. Subject – Science

July assignment

Ch-2 microorganisms Friend and the

Ch-4 Combustion and flame

General instructions

- **Q1-2 carry 1 mark each**
- **Q3-4 carry 1 mark each**
- **Q5-7 carry 2 marks each**
- **Q8-9 carry 3 marks each**
- **Case study question carry 4 mark**

(MCQs) 2 marks

Q1.The moist bread becomes mouldy after a few days when it is left in a container with a cover. Which of the following conditions favour the growth of the fungus?

(a) Absence of water

(b) Absence of light

(c) Presence of sunlight

(d) Presence of carbon dioxide

Q2. When the match struck against rubbing surface, red phosphorous

- a. Converts into white phosphorous**
- b. Reacts with potassium chlorate**
- c. Ignite antimony trisulphide**
- d. None of these**

Assertion and Reason Question 2 marks

Q3. Assertion (A): Yeast is used in baking industry.

Reason (R): Yeast produces carbon dioxide during respiration.

Q4. Assertion (A): Oxygen is necessary for combustion.

•Reason ®: Oxygen supports the burning of fuels.

Options:

- a) Both A and R are true and R is the correct explanation of A.**
- b) Both A and R are true but R is not the correct explanation of A.**
- c) A is true but R is false.**
- d) A is false but R is true.**

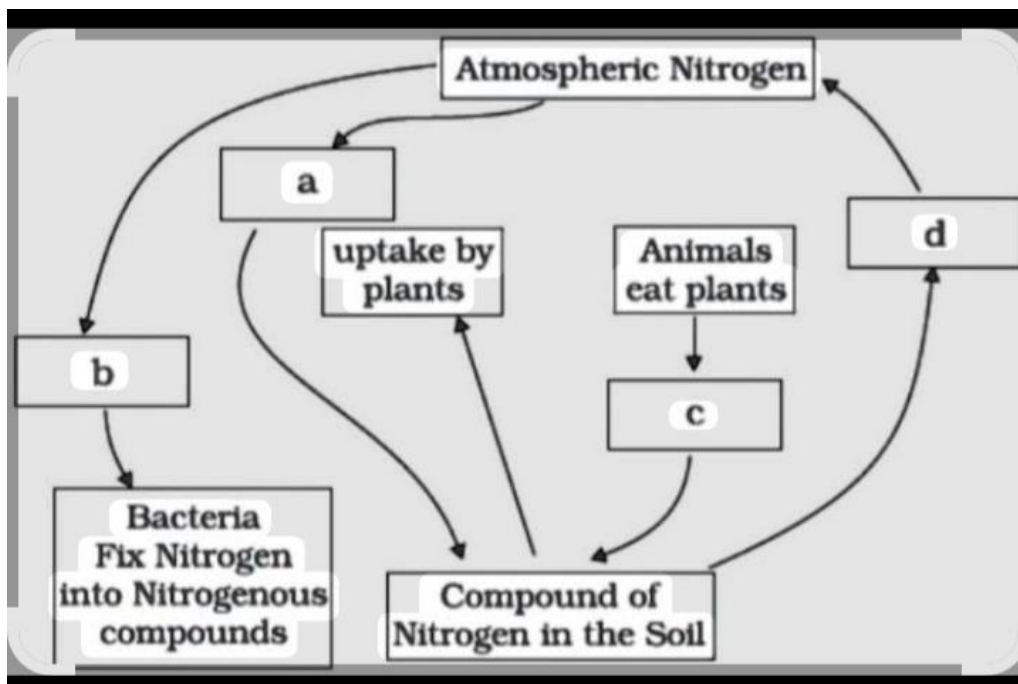
Question answer

Q5.Raju saw a greenish layer growing on bread that was left outside for a few days. What was the reason behind it?(2)

Q6. Introduce a glass plate into the luminous zone of the steady candle flame and hold it for few seconds, then remove it. What did you observe on the glass plate? (2)

Q7. Why does a matchstick not catch fire on its own at room temperature? (2)

Q8. 4. Although wood has a very high calorific value, we still discourage it as a fuel. Why? (3)



Q9. Complete the nitrogen cycle (3)

Case Study-Based Question 4 marks

Q10. Riya is an 8th-grade student who visited a nearby dairy farm and observed how milk is turned into curd. She also saw large containers where microorganisms were used to produce alcohol. Later, in her school laboratory, she observed slides of bacteria and fungi under a microscope.

She learned that some microorganisms are used to make food, while others can spoil food or cause diseases. A few days later, her younger brother fell sick due to food poisoning after eating stale bread. Riya explained to her family how microorganisms can be both useful and harmful.

- 1. Why do you think microorganisms are used in making curd and alcohol, but not in cooking vegetables or rice.**
- 2. If Riya had not explained the reason for her brother's illness, what wrong assumptions could her family have made? How can correct knowledge of microorganisms help in daily life?**
- 3. How can Riya use her knowledge of harmful microorganisms to prevent food poisoning in the future at home?**
- 4. Compare and contrast the roles of bacteria in curd formation and in food spoilage. What makes the same type of organism both useful and harmful?**