

- A. 1. Cockroaches, Housefly; 2. Food poisoning, Plague
- B. 1. (c); 2. (a); 3. (b)
- C. 1. amoeba; 2. cholera; 3. Tobacco mosaic; 4. Lion
- D. 1. True; 2. True; 3. False; 4. True
- E. 1. Virus; 2. Bacteria; 3. Protozoa; 4. Fungi
- F. 1. lactobacillus; 2. harmful disease; 3. protozoa; 4. fungi
- G. 1. (i) Food is kept in refrigerator to prevent its decay by the growth of microorganism.  
(ii) Edible acids, such as acetic acid or vinegar are common food preservatives.
2. The process of conversion of sugar into all alcohol by the action of microbes, like yeast, is called fermentation.
3. (i) Antibiotics should be taken only on the advice of a qualified doctor.  
(ii) Antibiotics taken unnecessarily may kill the beneficial bacteria in the body.
4. The process of one's body ability to resist a disease is known as immunity.
- H. 1. In 1929, a Scottish bacteriologist Sir Alexander Fleming was working on a culture of disease-causing Staphylococci bacteria in his laboratory. Suddenly, he found the spores of little green mould in one of his culture plates. He observed that the presence of green mould not only prevented the growth of bacteria but also killed many of these causing bacteria. From this mould, penicillin drug was prepared.
2. The process of prevention of food from spoilage and retaining their nutritive value for a long time is called food preservation. Food preservation means to keep the eatable items fresh for a longer time.
3. (i) Vegetables and fruits must be properly washed before they are eaten.  
(ii) Maintain personal hygiene and good sanitary habits.  
(iii) Vaccination to be given at suitable age to get immunity.
4. Sometimes, even stored food may get spoilt due to variety of reasons such as : (a) food not properly preserved, (b) improper cooking (c) change in temperature.  
Food poisoning could be caused due to the consumption of food spoilt by some microorganisms. Microorganisms that grow on our food sometimes