

## Answer in Detail

1. What are the advantages of ploughing the soil?
2. Mention the points which a farmer should keep in mind while sowing s
3. What are the advantages of
  - (a) using manures?
  - (b) using fertilizers?
4. Describe two methods of irrigation which conserve water.
5. Discuss the various methods of weeding.
6. Differentiate between the following.
  - (a) Rabi crops and kharif crops
  - (b) Manures and fertilizers
  - (c) Threshing and winnowing

## Answer in Detail

1. How are viruses different from other microorganisms?
2. List the different uses of microorganisms.
3. Describe the role of microorganisms in  
(a) cleaning of the environment and (b) sewage treatment.
4. Write a short note on: (a) antibiotics and (b) vaccines.
5. Write a short paragraph on the role of microorganisms as sources of food.
6. How do microbes enter the human body?
7. How do you know that the food has been spoiled? Mention the indicators of spoilage.
8. Describe the different methods of food preservation.

## B. Answer Briefly

1. Where are microorganisms found in nature?
2. How does the bacterium *Lactobacillus* help in curd formation?
3. In bread making, why does the dough rise when yeast is added to it?
4. Write briefly about the commercial uses of microorganisms in the production of food.
5. What is the role of bacteria in increasing soil fertility?
6. What general precautions/measures should be taken to prevent microbial diseases?
7. Mention the various advantages of food preservation.
8. How will you preserve the following food items?
  - (a) Milk
  - (b) Jam
  - (c) Cereals
  - (d) Pickles
  - (e) Dry fruit
  - (f) Cauliflower

## Answer in One Word or a Few Words

State whether the following statements are True (T) or False (F).

1. Yeast is a fungus.
2. *Amoeba* is a unicellular protozoan.
3. The bacterium *Lactobacillus* is used in bread making.
4. Nodules are seen in the roots of pea plant.
5. Antibiotics are the substances used to produce immunity in human beings.
6. Cholera is caused by a virus.
7. Food preservation reduces wastage of food.
8. Bacteria cause food poisoning.