



Fig. 2.5 : Viruses

2.2 Where do Microorganisms Live?

Microorganisms may be single-celled

Friendly Microorganisms

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Microorganisms are used for various purposes. They are used in the preparation of curd, bread and cake.

Microorganisms have been used for the production of alcohol since ages.

They are also used in cleaning up of the environment. For example, the organic wastes (vegetable peels, remains of animals, faeces, etc.) are broken down into harmless and usable substances by bacteria. Recall that bacteria are also used in the preparation of medicines. In agriculture they are used to increase **soil fertility** by fixing nitrogen.

Making of Curd and Bread

You have learnt in Class VII that milk is turned into curd by bacteria.



warm water. Add a small amount of yeast powder and knead to make a soft dough. What do you observe after two hours? Did you find the dough rising?



Maida with Yeast Powder



Raised maida

Fig. 2.6

yeast powder to the sugar solution. Keep it covered in a warm place for 4-5 hours. Now smell the solution. Could you get a smell?

This is the smell of alcohol as sugar has been converted into alcohol by yeast. This process of conversion of sugar into alcohol is known as **fermentation**.



Louis Pasteur discovered fermentation in 1857.

Medicinal Use of Microorganisms

Whenever you fall ill the doctor may