

Microorganisms: Bacteria, Fungi, Viruses, and Protozoa

Class 5 • Science • Worksheet (illustrative sample)

Worksheet for Class 5 Science: Microorganisms: Bacteria, Fungi, Viruses, and Protozoa.

Questions

1. Name the bacterium responsible for turning milk into curd.
2. Which micro-organism is used in baking bread to make it rise?
3. Name an antibiotic made from a fungus.
4. Which protozoan causes malaria, and which insect carries it?
5. Why are viruses unique compared to other microorganisms?
6. How do decomposer microbes keep our environment clean?
7. State two effective ways to prevent food spoilage by microorganisms at home.
8. Why must hands be washed thoroughly with soap before eating?

Answer Key

1. Lactobacillus
2. Yeast (a microscopic fungus)
3. Penicillin (from Penicillium fungus)
4. Plasmodium protozoan, carried by the female Anopheles mosquito
5. Viruses reproduce only inside the living cells of a host organism
6. They decompose dead plants and animal waste into simple soil nutrients
7. Refrigeration/freezing and boiling (or airtight canning/drying/salting)
8. To wash away pathogenic bacteria and viruses that could cause digestive infections

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