

LESSON PLAN

SUBJECT	SCIENCE	CLASS – VIII	NO. OF PERIODS REQUIRED : 6
LESSON TO BE TAUGHT	Chapter : 2 — Microorganisms : Friend and Foe		
MY FOCUS	1. Microorganisms and its type (bacteria, fungi, protozoa, virus and some algae) 2. Habitat of microorganisms 3. Microorganisms and us 4. Friendly microorganisms (Making of curd and bread, commercial use of microorganisms, medicinal use, vaccine etc.) 5. Harmful microorganisms (Disease causing microorganisms in humans, plants and animals) 6. Food preservation 7. Nitrogen fixation 8. Nitrogen cycle		
STUDENT ACTIVITY	1. To demonstrate the effect of microorganisms on the plant wastes and on the non-biodegradable things like polythene bags etc. 2. To show the growth of fungus (bread mould) on the slice of bread.		
PRACTICE ASSESSMENT	Q1. What are microorganisms? Name the five groups into which they are divided. Ans. Organisms that are so small that they can only be seen through a microscope are called microorganisms or microbes. The five major groups of microorganisms are — a) Bacteria b) Algae c) Protozoa d) Fungi e) Viruses		
	Q2. Why are viruses considered to be on the border line of living and non-living? Ans. It is so because viruses show both the characteristics of living and non-living. They react like non-living in the free atmosphere but when they enter in the body of a living organism then they show the features of a living organism and starts reproduction.		
	Q3. Write any four uses of microorganisms in our lives. Ans. a) They are used in the preparation of curd, bread, cakes etc. b) They are used in cleaning the environment. c) They are also used to increase soil fertility by fixing nitrogen. d) Medicines called antibiotics are also made from microorganisms.		
ADDITIONAL INFORMATION	1. The human body contains trillions of microorganisms. 2. Scientists who specialize in the study of fungi are called Mycologists.		
CAN DO STATEMENTS	1. Students are able to understand the term ‘microorganisms’ and its five groups. 2. Students can clearly explain the uses of friendly microorganisms 3. Students are able to understand the harmful aspects of microorganisms. 4. Students are able to understand the different methods of food preservation. 5. Students are able to draw nitrogen cycle and can explain it clearly.		