

Lesson Plan

Class:-VIII

Subject: SCIENCE

CHAPTER: MICRO ORGANISMS: FRIEND OR FOE

Gist Of The lesson	Targeted learning outcomes (TLO)	Teaching learning activity Planned For achieving TLO	Assessment Strategies Planned
A microorganism or microbe is an organism that is so small that it is microscopic (invisible to the naked eye).	• Develop conceptual clarity of the chapter	To show the slides of different microorganisms by using chart and ppt	Q1. Identify the microorganisms present in the slides.
Microorganisms are classified into four major groups. These groups are bacteria, fungi, protozoa and some algae.	• Know about varieties of microorganisms and their importance in human life	• Display the video on <u>Types of Microbes</u>	Q2. Name the major group of organisms with examples.
Commercial Use of Microorganisms: Microorganisms are used for the large scale production of alcohol, wine and acetic acid (vinegar). Yeast is used for commercial production of alcohol. Medicinal Use of Microorganisms The medicines kill or stop the growth of the disease-causing microorganisms. Such medicines are called antibiotics. Number of antibiotics is being produced from bacteria and fungi.	• Understand microorganisms as friend	To collect different samples of items prepared with the help of microorganisms. • Display the YT video on Vaccination - How Do Vaccines Prevent Illness - What Is Immunization	Q3. Write a short note on commercial use of microorganisms.

Streptomycin, tetracycline and erythromycin are some of the commonly known antibiotics. Vaccine			
Harmful Microorganisms Some of the microorganisms cause diseases in human beings, plants and animals. Such disease-causing microorganisms are called pathogens.	Understand microorganisms as a foe	Visit to nearby doctor and find out any five seasonal diseases caused by microorganisms.	Q4. Classify the following diseases on the basis of causal organisms: typhoid, malaria, polio, anthrax, chicken pox.
Food Preservation Microorganisms spoil our food. Spoiled food emits bad smell and has a bad taste and changed colour. Common methods to preserve food in our homes. Chemical Method: Preservation by Common Salt Preservation by Sugar Preservation by Oil and Vinegar Heat and Cold Treatments: pasteurization.	Identify the ways to preserve Food	- Watch YT video on Pasteurization of milk	Q5. How does your grandmother used to preserve food items?