

# Useful and Harmful Microbes

## Chapter 8: Useful and Harmful Microbes · Topic 1

## Key Concept

Beneficial microbes are used in food production, like yeast for bread and bacteria for yoghurt and cheese fermentation processes.

Microbes also help produce antibiotics, like penicillin from fungi, and are used in biotechnology for various medical applications.

Harmful microbes cause diseases in humans, animals, and plants, spreading through various means and requiring prevention measures.

Understanding both beneficial and harmful microbes helps us harness their advantages while protecting against their negative effects.

## Quick Revision Notes

- Beneficial microbes: food production.
- Yeast for bread, bacteria for yoghurt/cheese.
- Microbes produce antibiotics like penicillin.
- Used in biotechnology, medical applications.
- Harmful microbes: cause diseases.
- In humans, animals, plants.
- They spread through various means.
- Understanding both helps harness benefits, prevent harm.

## Practice Questions

- 1 List two beneficial uses of microbes.
- 2 List two harmful effects of microbes.
- 3 Research how penicillin was discovered.
- 4 Discuss how yoghurt is made using bacteria.
- 5 Discuss prevention measures against harmful microbes.
- 6 Explain the dual nature of microbes in your own words.