TOPIC: MICROOGANISMS IN THE FOOD INDUSTRY

a)	Explain the importance of the production o	f carbon dioxide in bread-making.
		[1 mark]
b)	The diagram shows a flow chart for some o occur during bread-making.	f the chemical reactions that
		Н
sta	arch → maltose → glucose →	carbon dioxide + ethanol
	G	
	Name the processes occurring at $m{G}$ and $m{H}$	
	G:	-
	Н:	_
		[2 marks]
c)	Explain what is causing the changes at G .	
-		[3 marks]



(i) State the name of the microorganism used in bread-ma	king and the group
of organisms to which it belongs	
Name:	
Group:	
	[2 marks]
(ii) State two characteristics of organisms in this group	
1	_
2,	_
	[2 marks]

