TOPIC: MICROOGANISMS IN THE FOOD INDUSTRY

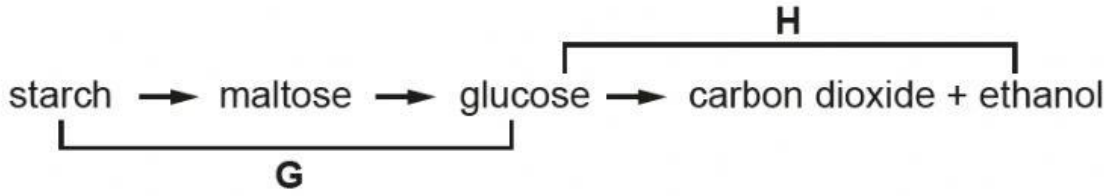
(a) Explain the importance of the production of carbon dioxide in bread-making.

_____

_____

[1 mark]

(b) The diagram shows a flow chart for some of the chemical reactions that occur during bread-making.



Name the processes occurring at ***G*** and **H**

G: _____

H: _____

[2 marks]

(c) Explain what is causing the changes at ***G***.

_____

_____

_____

[3 marks]

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(d) (i) State the name of the microorganism used in bread-making 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]

[Total: 10 marks]

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