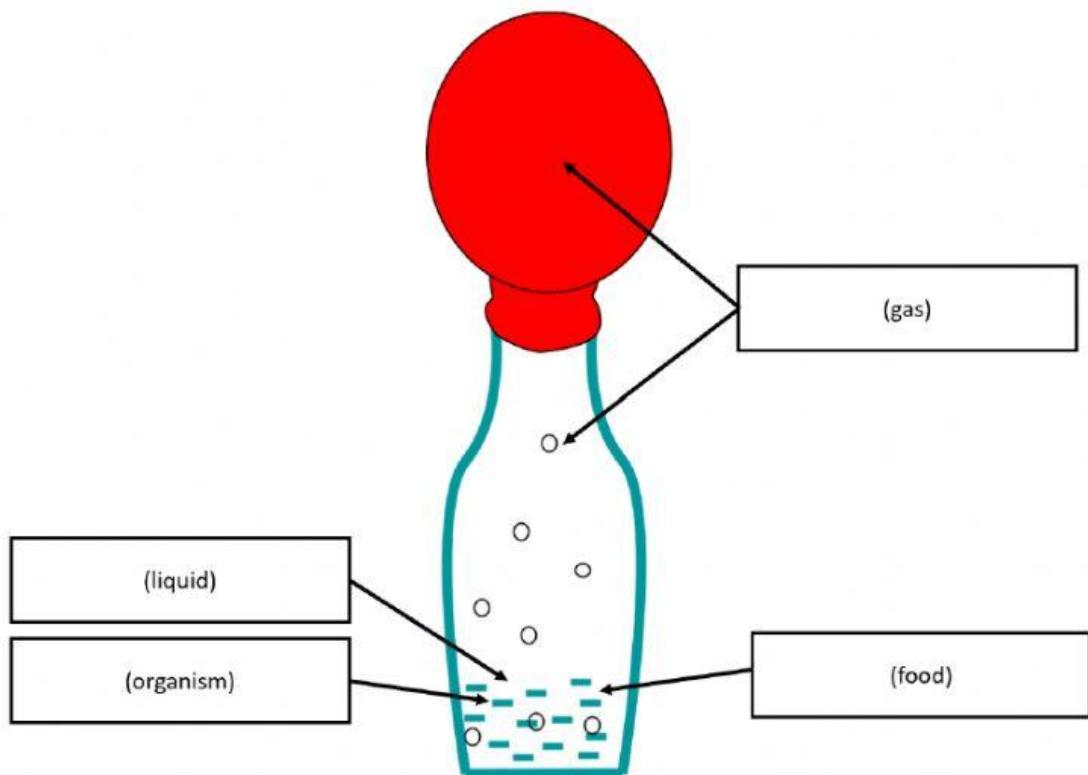


## FERMENTATION IN YEAST WS



Drag and Drop these terms into the picture above:

**Carbon Dioxide   Glucose/Sugar   Water   Yeast**

1. What filled the balloon? \_\_\_\_\_
2. Why did the yeast enzyme activity stop? \_\_\_\_\_
3. What part of cellular respiration occurred? \_\_\_\_\_
4. What happens during fermentation? \_\_\_\_\_
5. What is the desired product of fermentation? \_\_\_\_\_
6. What is a by-product of this type of fermentation? \_\_\_\_\_
7. What happened to the yeast enzyme? \_\_\_\_\_
8. How could you restart the production of gas? \_\_\_\_\_
9. Is fermentation aerobic or anaerobic? \_\_\_\_\_
10. Where does fermentation take place in the cell? \_\_\_\_\_

## Types of Fermentation

Select all that apply to that type of fermentation.

### Alcoholic Fermentation

- YEAST CELLS
- MUSCLE CELLS
- PRODUCES ALCOHOL
- PRODUCES LACTIC ACID
- MUSCLE PAIN
- BAKING BREAD

### Lactic Acid Fermentation

- YEAST CELLS
- MUSCLE CELLS
- PRODUCES ALCOHOL
- PRODUCES LACTIC ACID
- MUSCLE PAIN
- BAKING BREAD

Submit your answers to get credit!