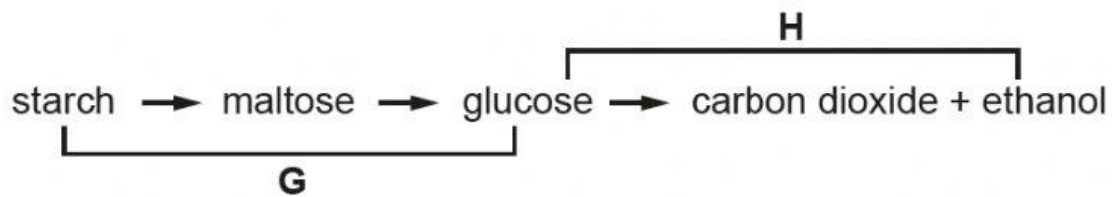


TOPIC: MICROORGANISMS IN THE FOOD INDUSTRY

- (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]

- (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]