

## **Standard Grade Biology** **Biotechnology**

This unit is divided into 3 smaller topics, all about Biotechnology.

### **1. Living Factories.**

### **Checklist**

### **Grade**

At the end of this topic you should know:

- |   |                          |         |
|---|--------------------------|---------|
| (a) that the raising of dough and the manufacturing of beer and wine depend on the activities of yeast.                             | <input type="checkbox"/> | General |
| (b) and identify yeast as a single-celled fungus, which can use sugar as food.  | <input type="checkbox"/> | General |
| (c) the word equation that states the process of fermentation of glucose by yeast.  | <input type="checkbox"/> | General |
| (d) the process of anaerobic respiration and compare it with aerobic respiration.   | <input type="checkbox"/> | General |
| (e) how commercial brewers provide the best growing conditions for yeast, and explain what is meant by the term "batch processing". | <input type="checkbox"/> | General |
| (f) and describe the effect of germination on the starch in barley.   | <input type="checkbox"/> | General |
| (g) explain the need for malting of barley used by the brewing industry.  | <input type="checkbox"/> | Credit  |
| (h) that the manufacture of cheese and yoghurt depends on the activities of bacteria.   | <input type="checkbox"/> | General |
| (i) that the souring of milk is a fermentation process.   | <input type="checkbox"/> | General |
| (j) the souring of milk in terms of bacterial fermentation of lactose.  | <input type="checkbox"/> | Credit  |

Homework


***End of Topic Test***