



KALPAVRUKSHA MODEL SCHOOL

Practical Based Assignments – Answers

Class: VIII

Sub: Biology

Date: 03.08.2021

Topic: Microorganisms

I. Answer the following questions in Notebook:

1. Define fermentation. Name the scientist who discovered it.

Ans: The process of conversion of sugar into alcohol is called fermentation. Louis Pasteur discovered it.

2. List out the applications of fermentation.

Ans: The applications of fermentation are as follows:

- i) It is useful in making bakery products such as bread, cakes and pasteries etc.
- ii) It is useful in making alcoholic beverages such as wine and beer.
- iii) **Yogurt and curd** are made using fermentation of milk by bacteria such as *Streptococcus* and *Lactobacillus* species. .

3. Explain the action of yeast in making bread.

Ans: In Making bread Kneading a mixture of flour , salt, sugar, yeast cells, and water into dough, yeast converts sugar to alcohol and carbon dioxide. As the volume of carbon dioxide increases the volume of dough also increases. This makes the bread spongy and porous. Than the dough is baked at 1800 to kill the yeast and stop further fermentation and alcohol gets evaporated.

4. Write the equation of conversion of sugar into alcohol by yeast.

Ans: Sugar \longrightarrow Energy + alcohol + Carbon dioxide

5. What is the reason for the increase in the volume of dough?

Ans: As the volume of carbon dioxide released by yeast increases the volume of dough also increases.

6. What are the important products of yeast fermentation?

Ans: The important products of yeast fermentation are energy, alcohol and carbon dioxide.

