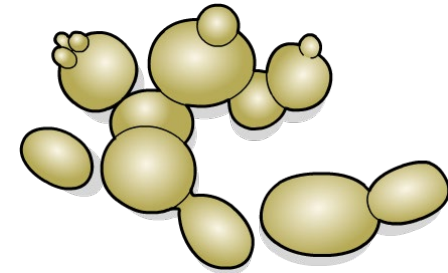


## Fermentation



# What makes bread rise?

Yeast is a type of fungus used to make bread rise. Bread is usually made from wheat flour. As yeast digests the carbohydrates in flour, it produces carbon dioxide.



Making bread from yeast is an **aerobic** reaction, which means it needs oxygen. Once the yeast has been added, the uncooked dough is left to rise.

Cooked bread has a spongy texture. Small holes can be seen when bread is sliced. These were formed by carbon dioxide.

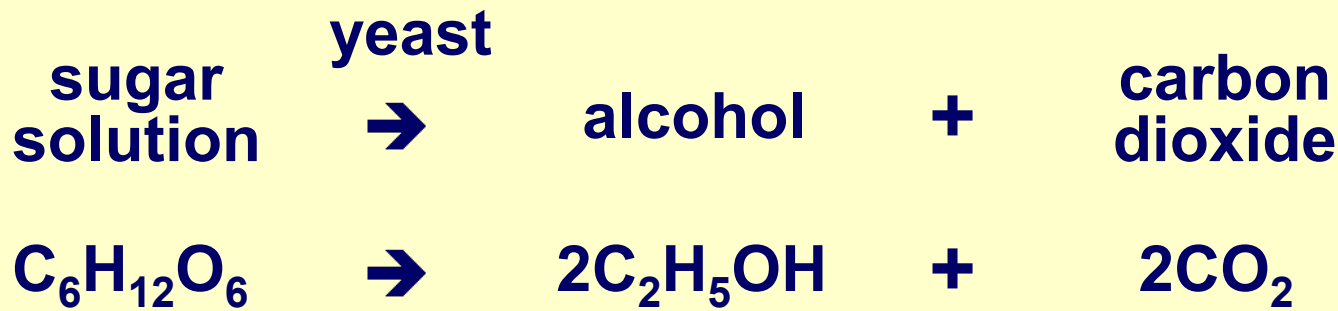


# How is alcohol made?

Alcoholic drinks have been made for thousands of years.

- Wine and cider are made from fruit.
- Beer and spirits are made from grains.

Adding yeast to sugars under **anaerobic** (without oxygen) conditions produces **alcohol** and **carbon dioxide**. This is called **fermentation**.





## How safe is alcohol?



How much do you really know about alcohol?

Click "**start**" to begin this true or false quiz.

**start**

