

Uses of Microbes



Microbes have many uses that are based on the fact that they can be grown.

Bacteria grow in milk to make it 'spoil.'

This type of bacterial growth is used to make milk into yogurt.

Cheese is also produced using certain strains of bacteria.

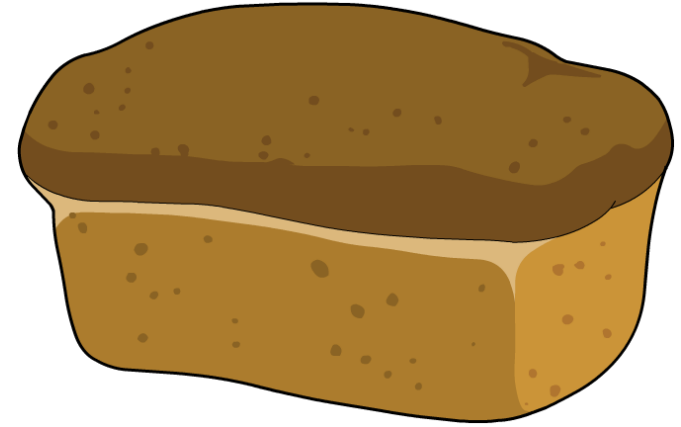
Fungi can also be used to make food. Even chocolate is manufactured using fungi!



Yeast is a type of fungus and carries out respiration. The respiration of this microbe can be used in different ways in baking bread and in brewing.

The **aerobic respiration** of yeast is used to make bread rise.

Yeast uses the sugar in bread dough to carry out aerobic respiration:



glucose + oxygen → carbon dioxide + water (+ energy)

What gas produced by the aerobic respiration of yeast causes bread to rise?



The **anaerobic respiration** of yeast is used to make beer and wine.

In this case, the yeast respire without oxygen and produces alcohol (ethanol). This process is known as **fermentation**.

Yeast converts the sugar into alcohol by anaerobic respiration:



Uses of microbes true or false

