**Bacteria Video Questions**

<http://ed.ted.com/lessons/why-is-bread-fluffy-vinegar-sour-and-swiss-cheese-holey-erez-garty#watch>

1. In which of the described dishes is yeast not being used?
	1. Swiss cheese
	2. Wine
	3. Bread
	4. Beer
2. What are the two pathways that yeast uses to breakdown sugar into energy?
3. Which of those pathways require oxygen?
4. What gives bread its soft texture?
5. Why are the food types described in the video considered biotechnological applications
	1. They were developed and refined by biotechnological corporations
	2. They are products made using biological processes
	3. They are food made by technology
	4. They are not really biotechnological applications
6. How is vinegar created?
7. Which of the described compounds is required for cheese making?
	1. Alcohol
	2. Sodium Bicarbonate (baking soda)
	3. Lactic Acid
	4. Gluten
8. Why do we have different types of cheese?
9. Why does swiss cheese have holes?
10. What kind of microorganism is involved in the processes of creating brie and other cheeses?