

ASSIGNMENT

1. List out the different species of yeast used for the production of yeast based products.
2. List out the different yeast based food industries in and around your place
3. Plan a visit your nearest fermentation industries where yeast is being used and note down all the procedures they use for yeast fermentation.
4. Illustrate the protocol for the production of Baker's yeast.
5. Write an account on Baker's yeast and their importance.
6. Collect the yeast samples from bakeries and try to cultivate at home for the use of kitchen products.
7. List out the different pharmaceutical products produced by using yeast.
8. Differentiate food and feed yeast.
9. List out the different by-products of the industries which can be used as media in the yeast fermentation.
10. Mention the advantages and need of using yeast in the food industries.