

[Please submit your answers via the course website.](#)

1. What role does yeast play in the production of beer and wine?
2. What is the difference between anaerobic and aerobic respiration?
3. Why is anaerobic respiration necessary to make beer and wine?
4. Making vinegar happens in two stages – O_2 needs to be present in one stage but not present in the other. Please describe these two stages, including what is made during each, and comment on the role of O_2 .
5. Investigate and describe the difference in red wine vinegar as compared to balsamic vinegar – make sure to note the difference in the production process.
6. In addition to beer, wine, and vinegar, what are four common foods that rely on fermentation?
7. For each category (geography, culture, food, must see), list two things that you learned about Modena.
8. For each category (geography, culture, food, must see), list two things that you learned about Florence.