

---

## TT10 Functional and chemical properties of food: *Proteins*

---

1. i) Define protein denaturation. (1 mark)

.....

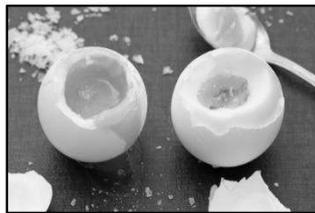
.....

ii) Identify **three** factors which can cause protein denaturation and provide an example of each. (3 marks)

1. ....
2. ....
3. ....

2. Suggest **three** reasons why protein-rich foods are used in cooking. Give an example of each. (3 marks)

1. ....
2. ....
3. ....



3. i) Define protein coagulation. (1 mark)

.....

.....

ii) Name one factor that may cause coagulation of protein. (1 mark)

.....

4. Define syneresis and indicate when it takes place. (2 marks)

.....

.....

.....

.....

5. i) Describe the process of gluten formation.

(2 marks)

.....  
.....  
.....  
.....



ii) Identify **three** gluten-containing cereals.

(1 mark)

.....  
.....  
.....

iii) Name one type of pastry which is made in a way that prevents gluten formation.

(1 mark)

.....

6. Describe how foams are formed.

(2 marks)

.....  
.....  
.....  
.....

7. Explain why corn starch cannot be used instead of strong flour in bread production.

(2 marks)

.....  
.....  
.....  
.....

8. Discuss why acids are used in meat marinades.

(4 marks)

.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....  
.....



**Total marks** \_\_\_\_\_ /23