
TT11 Functional and chemical properties of food: *Carbohydrates*

1. What temperature is needed to make a caramel? **(1 mark)**
- A. Below 100°C
 - B. Around 100°C
 - C. At least 160°C
 - D. No less than 210°C

2. Dextrinisation is used when cooking... (multiple answers needed) **(1 mark)**
- croissants pasta
 - bread rolls rice
 - tomato sauce béchamel sauce

3. What kind of carbohydrate undergoes gelatinisation? **(1 mark)**

.....

4. What is the difference between gelatinisation and dextrinisation? **(2 marks)**

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

5. Explain why starch-based sauces have to be constantly stirred during cooking. **(2 marks)**

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



6. Describe what happens at the following stages of gelatinisation.

i) At 60°C

(1 mark)

.....
.....

ii) At 80°C

(1 mark)

.....
.....

iii) At 100°C

(1 mark)

.....
.....

7. Describe how dextrinisation affects the flavour of food.

(2 marks)

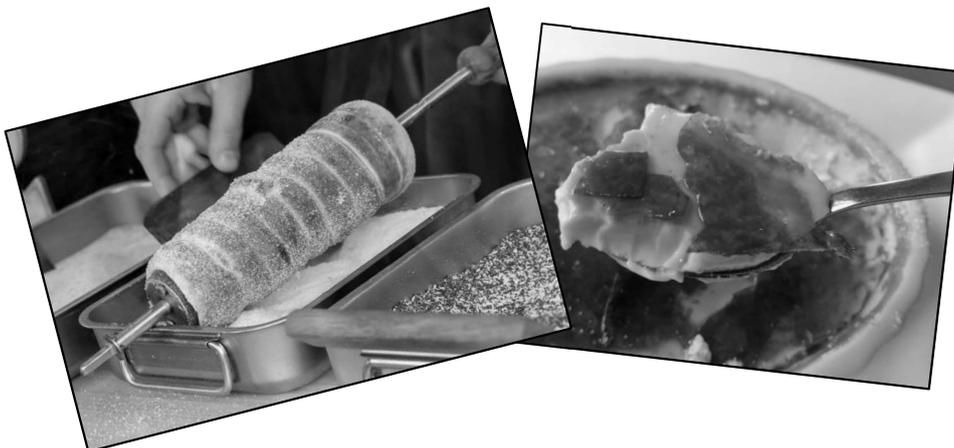
.....
.....
.....
.....



8. Give four functions of sugar in cooking and provide an example for each.

(8 marks)

1.
.....
.....
.....
2.
.....
.....
.....
3.
.....
.....
.....
4.
.....
.....



Total marks _____ /20