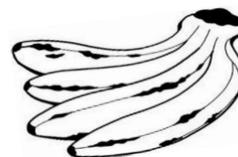

TT13 Functional and chemical properties of food: *Fruit and vegetables; Raising agents*

1. Which of the following factors enhance enzymatic browning in fruit (multiple answers needed)? **(1 mark)**
- | | |
|------------------------------------------------|--------------------------------------------------------|
| <input type="checkbox"/> Oxygen | <input type="checkbox"/> Low temperature |
| <input type="checkbox"/> Copper and iron tools | <input type="checkbox"/> Glass and plastic tools |
| <input type="checkbox"/> Chopping them finely | <input type="checkbox"/> Leaving them whole and intact |



2. List **three** gases which are used as leavening agents in cooking. **(3 marks)**

.....

.....

.....

3. What type of flour already has baking powder added to it? **(1 mark)**

.....

4. Identify **three** vitamins which are considered antioxidants. **(1 mark)**

.....

.....

.....

5. Explain why bicarbonate of soda has to be used in combination with acid when baking muffins. **(2 marks)**

.....

.....

.....

.....

6. List **three** mechanical methods of leavening. **(3 marks)**

.....

.....

.....

7. Indicate **two** dishes in which steam is used as a leavening agent. **(2 marks)**

.....

.....

8. Explain why acids are effective in preventing enzymatic browning in food. (2 marks)

.....

.....

.....

.....

9. Identify one raising method used when: (4 marks)

- i) Making a meringue
- ii) Baking Yorkshire pudding
- iii) Baking puff pastry
- iv) Preparing sponge cake

10. Describe the mechanism of enzymatic browning of fruit and vegetables. (3 marks)

.....

.....

.....

.....

.....

.....



11. Explain how yeast works as a raising agent and provide an example of where yeast is used in the food industry. (4 marks)

.....

.....

.....

.....

.....

.....

.....

.....

.....

Total marks _____ /26