

**Food Science Topic Map 1**

How is food cooked – heat transfer and cooking methods

Protein denaturation

Carbohydrates - Dextrinisation

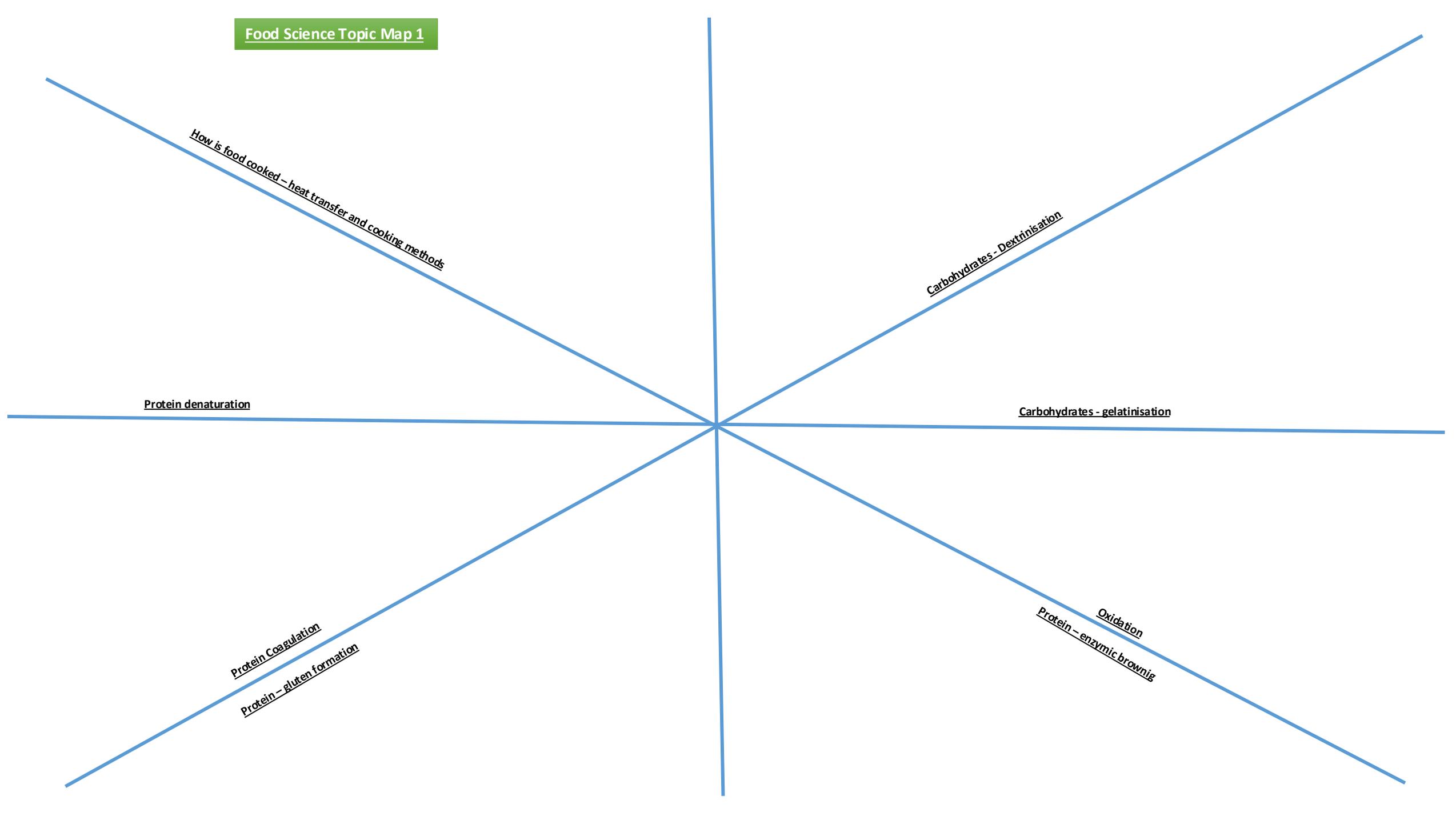
Carbohydrates - gelatinisation

Protein Coagulation

Protein – gluten formation

Oxidation

Protein – enzymic browning



**Food Science Topic Map 2**

Carbohydrates - Caramelisation

Raising agents Biological

Fats - Shortening

Raising agents - chemical

Fats - Plasticity

Raising agents - air and steam

Fats - Aeration

Fats - Emulsions

