

Answers Food Science 20 questions Quiz 1

1 mark for each question. ½ mark each if there are 2 answers for 1 question. Total out of 20.

Caramel and Dextrin

1. Q Which ingredient is used to make caramel: a) flour, b) eggs, c) sugar?
A c) sugar
2. Q What happens if you taste caramel when it has just been made?
A You will burn your tongue!
3. Q How can you test the temperature of sugar caramelisation?
A Use a food probe or food thermometer.
4. Q Why is caramel used in gravy browning?
A To give a brown colour and sweetness.
5. Q Give three examples of how caramel is used in food products
A gravy browning, icecream colour, desserts, soya sauce.
6. Q Which ingredient changes to dextrin: a) sugar, b) milk, c) flour?
A c) Flour
7. Q Why does toast taste sweet?
A Because the starch is turned to dextrin.
8. Q When amino acids are heated when food is roasted, what chemical reaction takes place?
A Maillard reaction.

Gelatinisation of starch

9. Q Which of these is not a starch: a) cornflour, b) eggs, c) wheat flour?
A b) eggs.
10. Q What happens when starch is heated with water?
A It gelatinises.
11. Q What happens to the starch in pasta when it cooks?
A It gelatinises.
12. Q What happens to potatoes when they cook and soften?
A The starch absorbs water and gelatinises.

Enzymic browning

13. Q Why is lemon juice used to coat fruit when making fruit salad?
A To stop enzymic browning when the fruit goes brown.
14. Q Which method will not stop fruit and vegetables turning brown? a) cooking for a short time, b) chilling, c) freezing.
A c) freezing.

Eggs

15. Q When eggs begin to cook the protein is a) destroyed, b) denatured, c) deactivated?
A b) denatured.
16. Q With more heat the egg protein a) condenses, b) sets, c) coagulates?
A b) sets, c) coagulates.
17. Q When egg is cooked for too long, water seeps out. What is this process called?
A Syneresis.
18. Q When egg is whisked and holds air, what is formed?
A A foam.
19. Q What is the function of eggs when making mayonnaise?
A Forming an emulsion.
20. Q What happens if oil is added too quickly to mayonnaise?
A The oil separates out and the mixture curdles as no emulsion is formed.

Answers Food Science 20 questions Quiz 2

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Cooking cakes

1. Q When fat and sugar are creamed together what is formed? a) a creamery, b) a foam, c) a roux?
A b) a foam.
2. Q What is the function of eggs in creamed cakes? a) add air, b) form structure, c) help fat melt?
A a) add air, b) form structure.
3. Q Which type of flour is used in creamed cakes? a) bread flour, b) sauce flour, c) self raising flour?
A c) self raising flour.
4. Q What type of sugar is used in cake making because it has small crystals? a) brown sugar, b) caster sugar, c) granulated sugar.
A c) granulated sugar.
5. Q Name the protein in flour which forms the structure of bread and cakes.
A Gluten.

Raising agents

6. Q Name 2 raising agents used to make cakes rise.
A Steam, air, carbon dioxide gas from the self raising flour.
7. Q What raising agent is used to make choux pastry?
A Steam.
8. Q What is the raising agent used to make a Swiss Roll rise?
A Air.
9. Q What ingredient is added to bread so that the dough ferments and rises?
A Yeast.
10. Q Which chemical ingredient is added to soda bread to make it rise?
A Sodium bicarbonate.
11. Q What gas is given off when baking powder is mixed with liquids?
A Carbon dioxide.

Ingredients

12. Q What is the property of fat in pastry?
A Shortening.
13. Q What happens if you handle pastry a lot? a) it gets greasy, b) the gluten develops, c) it gets tougher.
A b) the gluten develops, c) it gets tougher.
14. Q When pastry bakes, the gluten in flour helps a) form the structure, b) make it soft, c) add sugar.
A a) form the structure.
15. Q Which fat is not often used in pastry as it is made from pig fat? a) butter, b) lard, c) margarine?
A b) lard.
16. Q Which flour is used for shortcrust pastry? a) plain flour, b) self raising flour, c) bread flour?
A a) plain flour.
17. Q What happens if you add too much water to pastry?
A It becomes sticky and the gluten develops.
18. Q What changes take place when you marinate fish in lemon juice?
A The protein denatures.
19. Q What method of heat transfer is used when making toast?
A Radiation.
20. Q Which methods of heat transfer are used when boiling potatoes? a) convection, b) conduction, c) radiation?
A a) convection, b) conduction.