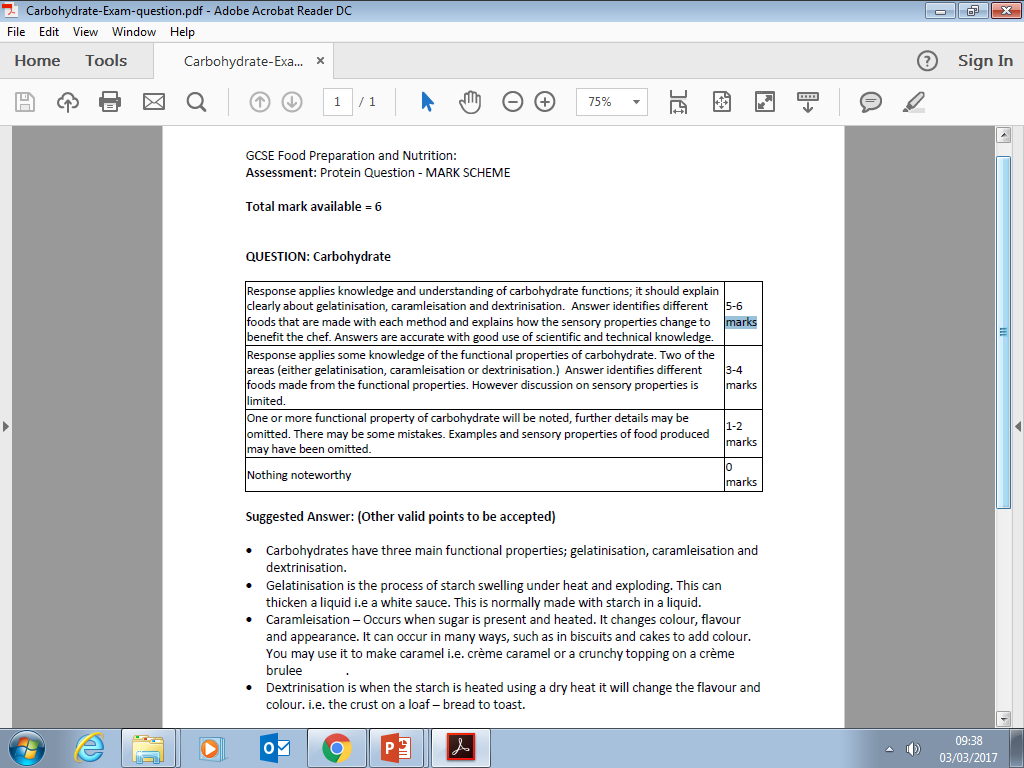
Functional properties of carbohydrate exam question

Discuss the functional properties of carbohydrate and how they can be beneficial in cooking (6 marks)

**How would you structure the answer?**

* + Introduction:
    - When heated carbohydrates can either gelatinise, caramelise or dextrinise. These all change the appearance, flavour and texture of food.
  + Paragraph 1:
    - What is gelatinisation
    - Examples of food
    - What happens to the sensory properties
  + Paragraph 2:
    - What is caramelisation
    - Examples of food
    - What happens to the sensory properties
  + Paragraph 3:
    - What is dextrinisation
    - Examples of food
    - What happens to the sensory properties
  + Conclusion.

Mark scheme for self assessment