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