NUTD233 format

1. Starch derived from all plants id referred to as: **Native Starch**
2. Heating a starch liquid mixture leads to: **Gelatinization**
3. Monoglycerides and diglycerides are used as**: emulsifiers**
4. The process of hydrogenation is**: liquid to solid**
5. Candies and fondant are based on**: Crystalline sugar**
6. The deterioration of fats which usually occurs due to oxidation result in undesirable flavor and odor: **rancidity**
7. When sucrose is hydrolyzed with acid and water the resulting mixture of saccharide is called: **invert sugar**
8. High acidity level in oils**: more susceptible to oxidation**
9. The most common sweetener in candy is**: sucrose**
10. Sweeteners that absorb humidity: **hygroscopic**
11. Unevenness of heating is a safety concern in microwave cooking**: true**
12. What type of flour has the highest percent of protein: **bread flour**
13. What is the main difference between batters and dough**: batter is thinner**
14. What substance does self-rising flour contain: **flour salt and leaving agent**
15. Baked goods such as muffin develop a desirable brown crust primarily due to: **milliard reaction**
16. The role of sugar in baked goods**: sweetens, browning, tenderizes, increase volume**
17. What are the major leavening gases: **air, steam, carbon dioxide**
18. Which of the following fats is not good for high heat cooking: **butter**
19. The sugar that must be rolled out to remove lumps and then pressed into a up: **brown sugar**
20. 1c =**16tbsp**
21. The primary cooking medium in roasting cooking and broiling: **air**
22. **Bad conductor: stainless steel**
23. Cookies and cakes made with regular margarine would be a rich source of: **trans fatty acids and saturated…**
24. Caramilization is considered as a no enzymatic browning reaction
25. Most sugars, except lactose, may be fermented by yeasts to produce carbon dioxide gas and alcohol: **true**
26. Wheat is the most used of all cereal grains worldwide: **false**
27. Sweetening, salt, flavoring, coloring agents, antioxidants, vitamins and minerals, are common ingredients added to**: ready to eat cereals**.
28. When sucrose is hydrolyzed by acid the resulting mixture is called: **invert sugar**
29. Examples of crystalline candies are: **diviny, fudge, fondant**
30. Increasing the acidity of starch mixture: **thinner mixture**
31. Synerisis of gel is the result of: **retrogradation, weeping of water, result in increased molecular association as the starch mixture ages.**
32. Amylopectin: thickening of starch mixtures
33. The -**melting point**- of fats increases with increasing saturation, trans fats content, and length of carbon chain- **saturated fatty acid**-.
34. Whole wheat flour: **132g**
35. Granulated sugar: **200g**
36. Oil: **210g**
37. Confectures sugar: **115g**
38. The primary fatty acid in olive oil: **monounsaturated fatty acid**
39. Legumes contain appreciable amounts of oligosaccharides: **rafinose, stachiose**
40. Fiber consists in part of cellulose and pectin.
41. Molasses, honey, solid fat must be measured in dry measuring cup
42. Dough browns during baking chiefly because it contains amino acid and reducing sugar. **True**
43. 1 cup of purpose is lighter than whole wheat
44. Flour milled from strong hard wheat has a high percentage of: **protein**
45. Source of malt: **barly**
46. For corn flakes production: **himony grits**
47. All of the following nonnutritive sweeteners natural: **stevia**
48. The white sauce you are using has become waterier what is the best way to thicken it: **add flour**
49. ½ cup of salad oil: **104g**
50. Tropical pearls are derived from: **cassava**
51. Protein in dry flour is: **glutenin and gladden**
52. 4 standard tablespoons shortening: **47.4g**
53. ½ standard cup of whole wheat flour: **60g**
54. The quick rise in dough at the baking of baking is: **oven spring**
55. Temperatures increase in dough during baking will lead to the deactivation of the dough’s: **yeast leavening**
56. Ready to eat cereals can be produced using processes such as: **puffing, shredding, flaking, extruding.**
57. Which of the following ingredients should be sifted, spooned into a dry measuring cup without pressing, and then leveled**: all purpose flour and confectioners’ sugar**.