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| --- |
|  EDUQASFOOD AND NUTRITION  |
| **Raising Agents** |
|  |
| **Pupil Name** | **DATE** |  |
|  | **Task** | **Marks available** | **Marks achieved** |
| **Grade Boundaries** | **1** | 20 |  |
| 9 | 68 plus | **2** | 26 |  |
| 8 | 60 - 67 | **3** | 8 |  |
| 7 | 51 - 59 | **4** | 30 |  |
| 6 | 42 – 50 | **Totals** | **85** |  |
| 5 | 34 - 41 | **GRADE ACHIEVED** |  |
| 4 | 25 - 33 |

**SECTION 1 - Raising Agents**

1. **List foods which need raising agents to produce the correct characteristics of baked products.**

|  |  |
| --- | --- |
| **Food Products** | **Identify what sensory properties these baked products will have once cooked.** |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |
|  |  |

**(16 marks)**

1. **List the 3 common raising agents.**
*
*
*

**(3 marks)**

1. **What is self raising flour?**
*

 **(1 mark)**

**SECTION 2**

1. **Use the words below to complete the statements :**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  **expands** |  **trapped** | **heat** |  **holes**  |  **heated** |
|  **texture.** | **moisture** | **structure** | **acidity** |  **sponge** |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| The action of |  |  |  |  |  | (or all 3) triggers a reaction with the |

|  |  |  |  |
| --- | --- | --- | --- |
| with the specific raising agent to produce gas. Gas |   | when |  |

|  |  |  |
| --- | --- | --- |
| Gas becomes |  | as it bubbles through the mixture. |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
|  When heated the bubbles form a firm |  | containing tiny |  | left by the  |

|  |  |  |  |
| --- | --- | --- | --- |
| expanded gas. This gives products like cake a |  | like |  |

**(10 marks)**

1. **What are the 6 mechanical methods of introducing air into mixtures?**
*
*
*
*
*
*

**(6 marks)**

1. **What should a successful baked product with a raising agent be like?**
*
*
*
*

 **(4 marks)**

1. **What happens to a cake if a raising agent isn’t added?**
*
*
*

**(3 marks)**

1. **Why is this?**

**(2 marks)**

1. **What is added in the chemical raising method?**

 **(1 mark)**

**SECTION 3**

1. **What is Bicarbonate of soda.**
*

 **(1 mark)**

1. **Why isn’t it used by itself very often?**
*
*

 **(2 marks)**

1. **What is baking powder?**
*

 **(1 mark)**

1. **What effect does cream of tartar have on bicarbonate of soda.**
*

 **(2 mark)**

1. **Fill in the missing words in the statement below.**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Baking powder needs |  | and |  | to create |  |

 **(3 marks)**

**SECTION 4**

**Complete the following.**

1. **Mechanical**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Manually |  | air into food products using |  |  |  |

**The processes of:**

**(5 marks)**

1. **Chemical**

|  |  |  |  |
| --- | --- | --- | --- |
| Adding a chemical which causes a chemical reaction producing |  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| In an oven the CO2 gas expands and  |  |  |  | the mixture. |

|  |  |  |
| --- | --- | --- |
| Some of the gas escapes but some is  |  | in the mixture as it cooks and sets |

Examples in food production include:

*
*

|  |  |  |
| --- | --- | --- |
| Bicarbonate of soda is used to make |  | this is a bread which does not use |

|  |  |
| --- | --- |
|  | as the raising agent. |

|  |  |  |
| --- | --- | --- |
| Bicarbonate of soda plus |  | equals baking powder. |

**(10 marks)**

1. **Biological**

|  |  |  |
| --- | --- | --- |
| A biological raising agent is added which produces |  | gas. |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| The  |  |  |  | is activated during bread production when |

|  |  |  |  |
| --- | --- | --- | --- |
|  | is combined with  |  | in a warm moist condition. |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| When the  |  | yeast is added to the |  | and warm liquid it increases in  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | during the  |  | stage. | Example:  |  |

**(10 marks)**

1. **What are Yeasts?**
*

**(1 mark)**

1. **Where are they found?**
*
*

**(2 marks)**

1. **What can become fermented by yeasts and becomes unfit to eat?**
*

**(2 marks)**