

FOOD FUNCTIONS

Because of
their physical
and chemical
properties,
foods perform
different
functions
which can be
used in the
production of
food products.

SCONE

Self raising flour
makes the dough rise.



CAKE

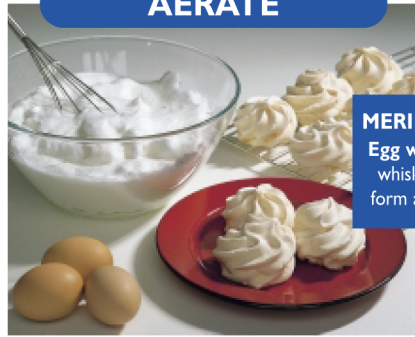
Baking powder
makes the cake light.

WHOLEMEAL BREAD

Yeast makes the dough rise.



AERATE



MERINGUE

Egg white is
whisked to
form a foam.

BIND



NAAN BREAD

Yogurt binds
dry ingredients
into a smooth
dough.

PANCAKE

Milk and egg combine
flour into batter.



FISH CAKE

Egg holds other
ingredients together.



PASTRY

Water combines flour and
fat into a dough.



EGG CUSTARD

Egg thickens milk when
gently heated.



SOUP

Potato thickens
soups.



SYRUP

Sugar is boiled with
water or fruit juice.



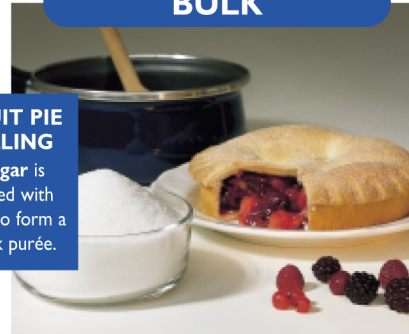
THICKEN



SAUCE

Flour
thickens a liquid
when boiled.

BULK



FRUIT PIE FILLING

Sugar is
boiled with
fruit to form a
thick purée.

VEGETABLE SAMOSA

Potato is the main filling.



NUT ROAST

Breadcrumbs absorb
liquid and increase in size.



COTTAGE PIE

Textured vegetable
protein may be mixed with
minced meat and vegetables.



SET



BLANCMANGE

Cornflour is
boiled with milk and
flavourings, then
cooled.

COLD SOUFFLE

Gelatine forms a gel.



QUICHE

Egg is mixed with other
ingredients, then baked.



JAM

Pectin mixed with sugar
and acid forms a gel.



GLAZE



SAUSAGE ROLL

Egg is brushed
over to give a
shiny golden
colour.

BUN

Sugar solution is brushed
over after baking.



PIE

Milk is brushed over
before baking.



GAMMON

Honey is poured over
to glaze.

