

Examples of Long-Answer Questions

(8 marks in this example; exact number on mid-term undetermined)

- ▶ 1a) Name the two types of browning reactions involving sugars; provide a food example for each type of browning reaction (4 marks).
 - ★ Caramel candies (or toffees) is a product of caramelization.
 - ★ TOAST (or bread or roasted coffee or other examples) is a product of Maillard browning reaction.
- ▶ 1b) Explain how sugars can take part in these two reactions. Justify your answer (4 marks).

Sugars are heated at high temperature during caramelization to produce the desired colours and aromas.

Maillard browning reaction occurs when reducing sugars react with an amino compound (or nitrogenous compounds or proteins, or amines) to form desirable (or undesirable) colours and aromas.

Examples of Long-Answer Questions

(6 marks in this example; exact number on mid-term undetermined)

- ▶ State the information required on the package label of a low-fat yoghurt containing aspartame (6 marks, bullets and/or lists forms are okay).

★ 3	Common name	★ Durable life date (best before)
	Net quantity	★ Storage instruction
	Name or address (contact info) of the manufacturer	
	Nutrition fact table	★ % milk fat
	Bilingual (English and French)	
	List of ingredient	★ Declare the use of aspartame and the presence of phenylalanine