

Task 1

Describe coagulation and coagulation temperatures.



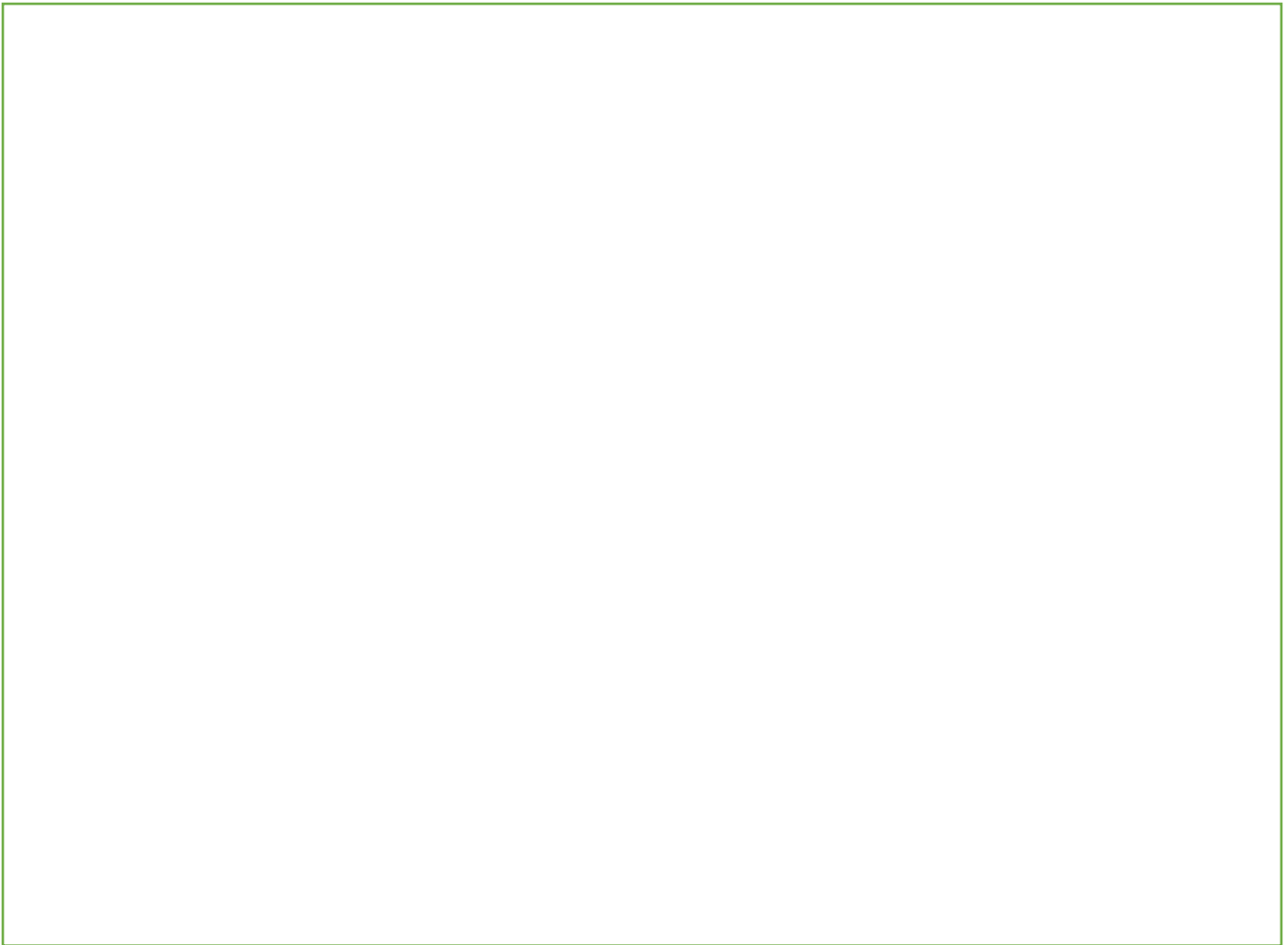
Task 2

Describe the functional properties of eggs.



Task 3

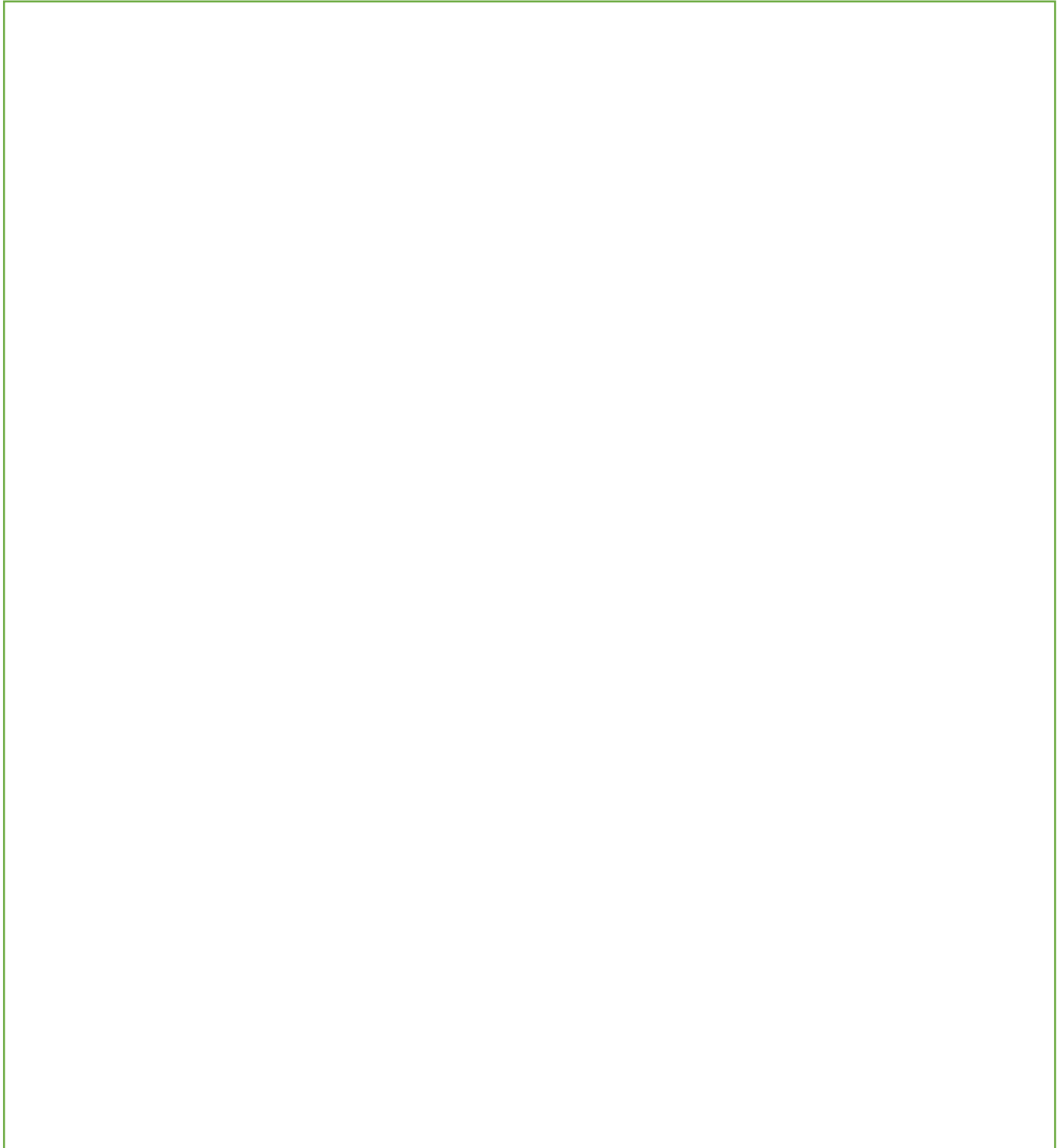
Research a 'Souffle', how is it made and how are eggs used. What is their function?



Task 4

How is cheese made?

What is cheese, what's it made from?



Task 5

Describe whole milk, semi skimmed and skimmed milk, what does 1% milk mean?

What are the similarities and differences?

Whole Milk

Semi skimmed milk

Skimmed milk

1% milk

Main similarities and differences
