

- #. What is cheese?
- #. What is the primary role of salt in cheese?
- #. Some enzymes used in cheesemaking hydrolyse fats and proteins during the aging process. How does this affect the final cheese?
- #. Why is it important to get chymosin (rennet) from young calves rather than adult cows?
- #. How was rennet “discovered”?
- #. What specific protein does chymosin (rennet) react with during cheesemaking?
- #. When chymosin (rennet) reacts with protein during cheesemaking, what happens on a molecular level?
- #. When acid reacts with protein during cheesemaking, what happens on a molecular level?
- #. What are the main roles of *propionibacteria* in cheesemaking?
- #. *Brevibacterium linens* mainly contributes what to cheese?
- #. What are the properties of *Penicillium roqueforti* and other “blue molds” used in cheesemaking?
- #. How are the “white molds” used in cheesemaking different from the blue molds?
- #. When slowly adding heat to try and melt cheese, what component (food molecule) is affected first? Second?
- #. In dishes that contain melted cheese, what causes “stringiness”?
- #. Where is most of the fat found in eggs?
- #. What does the color of the shell of a chicken egg tell you?
- #. What does amylase (an enzyme found in egg yolks) do?
- #. After water, what is the largest component (food molecule) of egg white?
- #. What happens on a molecular level when eggs are cooked “hard”?
- #. Describe the molecular changes that take place when egg whites are whipped.
- #. What role does cream of tartar serve in whipped egg whites?
- #. Why are very strong interactions, like disulfide bonds, unfavorable in whipped egg whites?
- #. How does heat affect an albumen foam (a meringue)?
- #. What component of an egg preparation has a very high heat capacity?
- #. What component of an egg preparation is an excellent heat insulator?
- #. What component of an egg preparation can melt, solidify or separate depending on temperature?
- #. What component of an egg preparation affects the structure and texture of the final dish depending upon whether it has been denatured or not?
- #. What is “candling” and why is it done?
- #. Describe the different grades of eggs.
- #. What is specific heat capacity?
- #. If the specific heat capacity of water is 1 calorie per gram-degree-Celsius ($1^{\text{cal}}/\text{g}\cdot^{\circ}\text{C}$), adding 100.0 calories of heat to 20.0g of liquid water at 17°C should {increase/decrease} the temperature to _____°C.
- #. What role does the water bath play when cooking/baking a custard?
- #. Why is tempering important?