BCBT 100 - Exam 2 Practice Questions

- #. 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 a "fruit"?
- #. What are some typical properties of fruits?
- #. What is the evolutionary purpose of fruit?
- #. Why do fruits initially accumulate carbohydrates as starch instead of sugar?
- #. When tasting and preparing fruit, what is the major type of food molecules present besides water?
- #. What is an anti-oxidant?
- #. What are some typical molecular structures/features to look for in an anti-oxidant?
- #. Why do some molecules in plants have hormone-like activity?
- #. What is the function of carotenoids in plants?
- #. What aspect of the molecular structure of carotenoids makes them colorful?
- #. What are the 3 major types of molecule that are present in the cell wall of plants?
- #. What function does each of the 3 major types of molecules in a cell wall serve?
- #. What is a vacuole and what purpose does it serve in plant cells?
- #. What are the 4 types of plant tissue and what does each type of plant tissue do?
- #. What is a "vegetable"?
- #. Describe/define the main categories of flavor

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- #. What is a taste bud and how does it recognize different flavors?
- #. What are the 2 main ways that the structure of chlorophyll molecules can be altered during cooking?
- #. What steps can be taken to prevent chlorophyll from losing its natural green color?
- #. What happens when anthocyanins are exposed to acid or base?
- #. Name a couple fruits/vegetables/plants that have a significant amount of anthocyanin. How can you tell?