

I. Directions

Arrange the stages of gelatinization in the correct order.

Choices

- Granules burst
- Heat is applied
- Mixture thickens
- Granules absorb water
- Starch is mixed with water
- Granules swell

II. Directions

Read each situation and answer the questions.

Scenario 1

A cook adds cornstarch directly into hot soup without mixing it with cold water first. Large lumps form in the soup.

Question:

Why did this happen?

Scenario 2

A cook accidentally uses too much cornstarch in the gravy.

Question:

How will this affect the texture of the gravy?

Scenario 3

A cook stops heating the sauce before it becomes thick.

Question:

Why did the sauce remain watery?

Scenario 4

A pudding is refrigerated after cooking and becomes firm.

Question:

Why did the texture change after cooking?