





PROCHEF® 1

Basic Food Science Principles Course

 Subject Count: **1**
 Lesson Count: **6**

SUBJECT: 1

Introducing the Six Basic Food Science Principles

LESSONS

Caramelization

LEARNING OUTCOMES

- Learners can explain caramelization.
- Learners can explain the flavors and textures associated with caramelization.
- Learners can describe the process of caramelizing sugar.

Gelatinization

- Learners can explain gelatinization.
- Learners can explain the textures associated with gelatinization.
- Learners can describe the process of gelling starches.

Maillard Reaction

- Learners can explain the Maillard reaction.
- Learners can explain the flavors and aromas associated with the Maillard reaction.
- Learners can describe the process of the Maillard reaction on a cut of meat.

Coagulation

- Learners can explain coagulation.
- Learners can explain the flavors and textures associated with coagulation.
- Learners can describe the process of coagulating an egg.

Denaturation

- Learners can explain denaturation.
- Learners can explain the textures associated with denaturation.
- Learners can describe the process of the denaturation of the proteins when cooking a cut of fish.

Emulsification

- Learners can explain emulsification.
- Learners can explain the textures associated with emulsification.
- Learners can describe the process of emulsifying egg yolk and oil when making a mayonnaise.

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