

* Q1.2-1.5, Q2.2-2.5, Q3.2+3.3+3.5, Q4.3, Q5 + Q10
 Separate Worksheet +

Fats

- 1.1 Which types of the following are seen as 'vegetable fat':
 A Butter and lard
 B Margarine and olive oil
 C Suet and dripping
 D Cream and yoghurt
- 3.1 What do we call the fat obtained by churning cream? (1)

- 3.4 Describe the term "ghee" | Clarified butter (2)

- 4.1 What do we call the solid fat rendered from pork fat by heating? (1)

- 4.2 What do we call the solid fat deposits found around the kidneys of various animals? (1)

- 7 Distinguish between a permanent emulsion and a temporary emulsion. (4)

- 6 Name 4 ways in which rancidity can be decreased: (4)

11. Why do manufacturers add anti-oxidants to food? (1)

- 2.1 What is the process called where oil is changed into a solid fat? (1)

- 8 Tabulate the main differences between butter and margarine: (4)

Butter	Margarine

9 Give your assistant chef rules for deep-frying: (8)

12 Why would you never use margarine, instead of butter, when preparing Choux pastry? (3)
