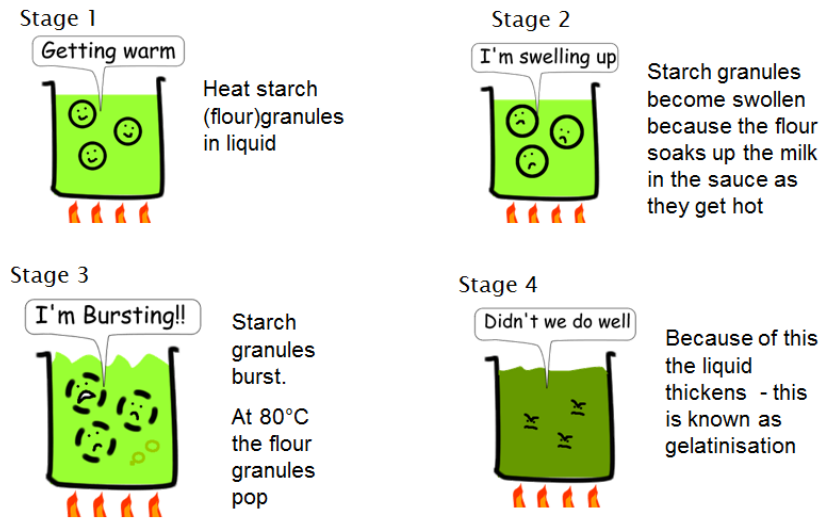


Definition:

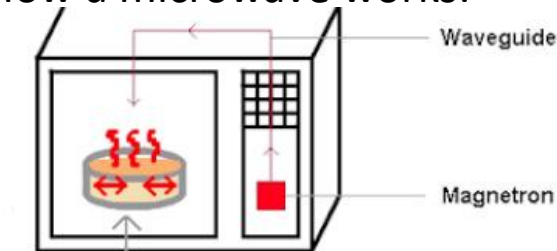
Heat can be **transferred** from one place to another by three methods: **conduction** in solids, **convection** of fluids (liquids or gases), and **radiation** through anything that will allow radiation to pass. The method used to **transfer heat** is usually the one that is the most efficient.

The Science behind Gelatinisation



Starch gelatinises when heated, producing a thickened liquid

How a microwave works:



Microwaves make food molecules vibrate

Key word	Definition
Coagulation	The setting of eggs when heat is added. The white sets first and turns opaque at 50°C and then the yolk sets at around 70°C
Gelatinisation	The thickening of a liquid by starch