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SP.287 / 5.S15 / ESG.SP287 Kitchen Chemistry
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Kitchen Chemistry Homework #14

Homework Questions (To be handed in by end of class):

1. Chemically what happens to the sugar when you heat it with the blowtorch.
2. What happens to the boiling point of the water when salt is added to it?
3. How does the addition of salt to the water affect the cooking of the pasta?
4. According to Robert L. Wolke, why do we add salt to the pasta water?