

B2

What type of oil is commonly used for deep frying?

Answer: _____

What is the main ingredient in mayonnaise?

Answer: _____

What is the primary role of baking powder in baking?

Answer: _____

What is the recommended internal temperature for cooking chicken?

Answer: _____

What is the purpose of marinating meat?

Answer: _____

Which type of flour is typically used in making bread?

Answer: _____

What is the correct way to measure ingredients in baking?

Answer: _____

What is the technique of folding ingredients in baking called?

Answer: _____

What is the process of lightly cooking vegetables called?

Answer: _____

What is the purpose of resting meat after cooking?

Answer: _____

Answers

What type of oil is commonly used for deep frying?

Answer: Vegetable oil

What is the main ingredient in mayonnaise?

Answer: Egg yolk

What is the primary role of baking powder in baking?

Answer: To add volume and create a lighter texture

What is the recommended internal temperature for cooking chicken?

Answer: 165°F (74°C)

What is the purpose of marinating meat?

Answer: To tenderize and enhance flavor

Which type of flour is typically used in making bread?

Answer: All-purpose flour

What is the correct way to measure ingredients in baking?

Answer: Use measuring cups and spoons

What is the technique of folding ingredients in baking called?

Answer: Gentle mixing or combining without deflating the mixture

What is the process of lightly cooking vegetables called?

Answer: Blanching

What is the purpose of resting meat after cooking?

Answer: To allow the juices to redistribute and make the meat more tender