What is the difference between baking and roasting? Answer:
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Name three cooking techniques that involve simmering.
Answer:
What is the purpose of marinating meat?
Answer:
How long should pasta cook for al dente texture?
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What is the Maillard reaction?
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What are the main ingredients of mayonnaise?
Answer:
What is the function of yeast in bread making?
Answer:
What is the USDA recommended cooking temperature for poultry?
Answer:
What is the purpose of blanching vegetables?
Answer:
What is the proper way to sear a steak?
Answer:

Answers

What is the difference between baking and roasting?

Answer: Baking uses dry heat in an oven, while roasting uses fat or oil.

Name three cooking techniques that involve simmering.

Answer: Boiling, poaching, and stewing.

What is the purpose of marinating meat?

Answer: To tenderize and add flavor to the meat.

How long should pasta cook for al dente texture?

Answer: About 8-10 minutes.

What is the Maillard reaction?

Answer: A chemical reaction that gives brown color and flavor to cooked foods.

What are the main ingredients of mayonnaise?

Answer: Egg yolks, oil, and vinegar or lemon juice.

What is the function of yeast in bread making?

Answer: Yeast is a leavening agent that helps dough rise.

What is the USDA recommended cooking temperature for poultry?

Answer: 165°F (74°C).

What is the purpose of blanching vegetables?

Answer: To partially cook and preserve the color and texture of vegetables.

What is the proper way to sear a steak?

Answer: Heat a pan with oil, then cook the steak on high heat for a short time on each side.