

frying

[HCM339] Tenderness of meat depends on oil except
the color of the meat

[HCM339] Heat is a type of
energy

[HCM339] Heat travels through food by
conduction

[HCM339] Partially cooking of food before deep frying is called
blanching

[HCM339] The following are the examples of dry cooking methods except
simmering

[HCM339] Transfer of heat through food is called
convection

[HCM339] The transfer of energy from a heat source to food is
cooking

[HCM339] The test for doneness in roasted meat is
Measured
interior temperature

[HCM339] The temperature used in bleaching vegetable is about
100

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