

Victoria University of Bangladesh

Final Examination (Fall Semester)

Program: BTHM

Commercial Cookery

(HM 509)

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Ans to the QUR No - 3

Q. About Broiling?

Broiling is the cooking technique that uses radiant heat from above to cook your food so it's like upside-down grilling. Broiling is a good method to use for thinner leaner cuts of meat like butterflied chicken breast pork tenderloin medallions, strip steaks, kabobs and vegetables. Broiling is also a way to add color, crispness and flavor to a baked or roasted food.

Ans to the QUR No-4food for roasting?

Roasting is a slow-cooking process using indirect diffused heat to cook its ingredients. It is a dry-heat cooking method where air surrounds the food and cooks it evenly on all sides at a temperature of at least 300°F (or ~~150~~ 150°C). The heat can also be derived from an open flame, an oven, or another heat source. Roasting is typically used to enhance flavor in a dish through

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~~can~~
Caramelization and browning of the surface of food. This method is ideal for meat such as chicken, pork, and some cuts of beef, but can also be used to cook vegetables and flat fish.

Ans to the QUR No-6

⑤ My favorite dessert is chocolate cake. ~~and~~

I describe its recipe and how to make

Ingredients:

1 $\frac{3}{4}$ CUP (210g) All-Purpose flour

2 CUPS (400g) granulated sugar

$\frac{3}{4}$ CUP (90g) unsweetened Cocoa Powder

1 teaspoon baking powder

1 teaspoon kosher salt

1 teaspoon vanilla extract

1 CUP (240g) butter milk; room temperature

$\frac{1}{2}$ CUP (112g) vegetable oil

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2 teaspoons baking soda

1 cup (237 g) freshly brewed
coffee.

Instructions.

~~1st~~ Shift

1. Sift the flour sugar cocoa
baking soda, ~~baking powder~~
and salt into the bowl and
*Mix until combined.
2. In another bowl combine the
butter, milk, oil, eggs, and vanilla
3. With the mixer on low speed
slowly add the wet ingredients
to the dry. with mixer still on

On low, add the coffee and ~~stir~~ stir just to combine scraping the bottom of the bowl with a ~~rubber~~ rubber spatula.

4. Pour the batter into two 8-inch round prepared pans and bake for 30-40 minutes at 350°F until a cake tester or toothpick comes out mostly clean.

5. Cool in the pans for about 10 ~~minutes~~ minutes, then turn them out onto a cooling rack and cool completely.

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Ans to the QUS No + 8

food for Baking:

Baking is method of preparing food that uses dry heat typically in an oven but can also be done in hot ashes or on hot stones. The most common baked item is bread but other types of food can be baked especially bread are a common and important food both from economic and cultural point view.

Categories like buns, breads (bagels, buns, rolls), biscuits and loaf breads.