

The Learning Modules Commercial Cooking

Used to hold meats while slicing, and to turn solid pieces of meat while browning or cooking. Made of stainless steel and with heat-proof handle Two tine fork c21956e9e8 WRITTEN WORK c21956e9e8 Single Wall Kitchen c21956e9e8 These are used to measure smaller quantities of ingredients c21956e9e8 TLE 7 COMMERCIAL COOKING WEEK4 - TLE 7 COMMERCIAL COOKING WEEK4 3 minutes, 1 second - TLE, 7 **COMMERCIAL COOKING**, WEEK4. c21956e9e8 TLE 7 COMMERCIAL COOKING WEEK5 How to Calculate Markup Percentage - TLE 7 COMMERCIAL COOKING WEEK5 How to Calculate Markup Percentage 1 minute, 51 seconds - How to Calculate Markup Percentage. c21956e9e8 The tools, utensils and equipment are made of different materials, each having certain advantages and disadvantages. c21956e9e8 TLE GRADE 7 COMMERCIAL COOKING WEEK 1 - TLE GRADE 7 COMMERCIAL COOKING WEEK 1 50 minutes c21956e9e8 TLE 7 Commercial Cooking week3 - TLE 7 Commercial Cooking week3 4 minutes, 47 seconds - TLE, 7 **Commercial Cooking**, week 3. c21956e9e8 Keyboard shortcuts c21956e9e8 Rotary eggbeater - used for beating small amount of eggs or batter. The beaters should be made up of stainless steel, and gear driven for ease in rotating, 19. Scraper a rubber or silicone tool to blend or scrape the food from the bowl; sometimes it can serve as egg turners or flippers c21956e9e8 A special coating applied to the inside of some aluminum or steel pots and pans that helps food from not sticking to the pan. c21956e9e8 COOKING MATERIALS T.L.E. GRADES 7/ 8 COMMERCIAL COOKING/COOKERY INFO.1 - COOKING MATERIALS T.L.E. GRADES 7/ 8 COMMERCIAL COOKING/COOKERY INFO.1 1 minute, 39 seconds - T.L.E., GRADES 7 and 8 **COMMERCIAL COOKING**,/ COOKERY (EXPLORATORY COURSE) c21956e9e8 Temperature c21956e9e8 TLE 7 COMMERCIAL COOKING - TLE 7 COMMERCIAL COOKING 8 minutes, 25 seconds - Yearly exploratory **commercial cooking**,. Use and maintain kitchen tools and equipment. Materials of kitchen utensils and ... c21956e9e8 Used to shake flour, salt, and pepper on meat, poultry, and fish. 4. Use for

turning hamburgers and other food items 5. It is a kitchen tool which is specifically designed for the purpose of pulping garlic for cooking. c21956e9e8 GShape Kitchen c21956e9e8 A kitchen essentials used for creaming, stirring, and mixing that made of a hard wood. c21956e9e8 A type of knife used to slice roasts, ham, and thick, solid cuts of meats . 5. Used to hold meats while slicing, and to turn solid pieces of meat while browning or cooking. Made of stainless steel and with heat-proof handle c21956e9e8 Handy Poultry \u0026 Roasting Tools make it easier to lift a hot roasted turkey from the roaster to the serving platter, without it falling apart. c21956e9e8 equipment you can find in your kitchen. Identify the materials of your kitchen tools and equipment. c21956e9e8 It is used to grate, shred, slice and separate foods. c21956e9e8 TLE GRADE 7 COMMERCIAL COOKING WEEK 4 - TLE GRADE 7 COMMERCIAL COOKING WEEK 4 16 minutes - Good morning to everyone so now we are going to talk about our week number four for the le7 **commercial cooking**, now class let's ... c21956e9e8 Corridor Kitchen c21956e9e8 Playback c21956e9e8 Objectives c21956e9e8 Colanders also called a vegetable strainer are essential for various tasks from cleaning vegetables to straining pasta or tin contents. c21956e9e8 Initial Activities c21956e9e8 Assessment c21956e9e8 Seafood Serving Tools 21. Serving spoons-a For cooking seafood, utensils utensil consisting of a small, will vary depending on what shallow bowl on a handle, you are cooking for this one used in preparing, serving, it can be used when you are or eating food. cooking seafoods with shells c21956e9e8 TLE 7 (COMMERCIAL COOKING) - TLE 7 (COMMERCIAL COOKING) 16 minutes - LESSON 4 part 1 WEEK 5 and 6. c21956e9e8 MEASURING THE INGREDIENTS CORRECTLY T.L.E. GRADES 7/8 COMMERCIAL COOKING/ COOKERY INFO. 8 - MEASURING THE INGREDIENTS CORRECTLY T.L.E. GRADES 7/8 COMMERCIAL COOKING/ COOKERY INFO. 8 3 minutes, 48 seconds - T.L.E., GRADES 7/8 **COMMERCIAL COOKING**,/ COOKERY (EXPLORATORY COURSE) BASED ON PRINTED **MODULE**, IN ... c21956e9e8 Health Safety Security Procedures c21956e9e8 Fire Safety c21956e9e8 sturdy but must be kept seasoned to avoid rust. c21956e9e8 TLE 7 COMMERCIAL COOKING c21956e9e8 Review c21956e9e8 Double boiler . 2. Cutting Board • 3. Dredger • 4. Flippers . 5. Garlic Press c21956e9e8 What I Know c21956e9e8 TLE-7 (COMMERCIAL COOKING) - TLE-7 (COMMERCIAL COOKING) 42 minutes - LESSON 2 WEEK 3 \u0026 4. c21956e9e8 Commercial Cooking 7 - Episode 4 Kitchen Equipment - Commercial Cooking 7 - Episode 4 Kitchen

Equipment 17 minutes - This teacher series is intended to help students and teachers explain topics in **Commercial Cooking**, 7. Feel free to share or link ... c21956e9e8 What I Need to Know c21956e9e8 Utilize appropriate kitchen tools, equipment, and paraphernalia 1.1 Identify types of tools, equipment, and paraphernalia Use of kitchen materials, utensils and equipment c21956e9e8 Intro c21956e9e8 Spherical Videos c21956e9e8 WEEK 4 | CNHS TLE-7 (Commercial Cooking) - WEEK 4 | CNHS TLE-7 (Commercial Cooking) 39 minutes - WEEK 4 | October 27, 2020 CNHS **TLE,-7 (Commercial Cooking,)** ** Video of Topic Discussion ** YOU CAN SKIP** Topic ... c21956e9e8 General c21956e9e8 Cover Page c21956e9e8 Kitchen Layouts c21956e9e8 Used when temperatures must be kept below boiling, such as for egg sauces, puddings, and to keep foods warm without overcooking. 2. A wooden or plastic board where meats and c21956e9e8 They may refer to a small electrical appliance, such as a mixer, or a large, expensive, power-operated appliance 2. Used for creaming, stirring, and mixing. They should be made of hard wood . 3. It is a type of knife used to chop, dice, or mince food. Heavy knives have a saber or flat grind c21956e9e8 GRADE 7/8 T.L.E. THE USES OF KITCHEN UTENSILS AND VARIOUS EQUIPMENTS; COMMERCIAL COOKING - GRADE 7/8 T.L.E. THE USES OF KITCHEN UTENSILS AND VARIOUS EQUIPMENTS; COMMERCIAL COOKING 15 minutes - Anything that can boost your stock of knowledge and be equipped in chasing and finally acquired success in life. c21956e9e8 Subtitles and closed captions c21956e9e8 Substitutions c21956e9e8 Commercial Cooking WEEK 1 Teacher Mary Jane c21956e9e8 Measuring Tools c21956e9e8 Conclusion c21956e9e8 Continuation c21956e9e8 A more complicated tool that may refer to a small electrical appliance. c21956e9e8 13. Kitchen Knives often referred to as cook's or chef's tools, knives are a must for all types of kitchen tasks, from peeling an onion and slicing carrots, to carving a roast or turkey c21956e9e8 Garlic Press is a kitchen tool which is specifically designed for the purpose of pulping garlic for cooking c21956e9e8 It is used to measure solids and dry ingredients. c21956e9e8 Search filters c21956e9e8 TLE 7 Commercial Cooking Week 1 Lesson Tools and Materials - TLE 7 Commercial Cooking Week 1 Lesson Tools and Materials 6 minutes, 42 seconds - TLE, 7 **Commercial Cooking**, Week 1 Lesson Tools and Materials #Cleaning #Disinfectant #Exterminate #Filth #Grates #Infestation ... c21956e9e8 Commercial Cooking 7- Episode 3 Cooking Tools - Commercial Cooking 7- Episode 3 Cooking Tools 22 minutes - This teacher series is intended to

help students and teachers explain topics in **Commercial Cooking**, 7. Feel free to share or link ... c21956e9e8 Questions c21956e9e8 Maintenance Problems in Commercial Kitchens c21956e9e8 Introduction to Hot and Cold Kitchen | TLE 9/10 Cookery - Introduction to Hot and Cold Kitchen | TLE 9/10 Cookery 8 minutes, 1 second - Learn the concepts, functions, food preparations, tools, equipment, and work areas of hot and cold **kitchens**, in this **TLE**, 9/10 Food ... c21956e9e8 Ingredients equivalent c21956e9e8 Introduction c21956e9e8 Markup c21956e9e8 Introduction c21956e9e8 A must for all types of kitchen tasks, from peeling an onion and slicing carrots, to carving a roast or turkey often referred to as cook's or chef's tools. c21956e9e8 OBJECTIVES 1. State the definition of utensils and equipment; 2. Identify cooking utensils and equipment; 3. explain the uses of numerous cooking utensils and equipment. c21956e9e8 UShape Kitchen c21956e9e8 Used for creaming, stirring, and mixing. They should be made of hard wood • Wooden spoon c21956e9e8 Serving Tongs enables you to more easily grab and transfer larger food items, poultry or meat portions to a serving platter, to a hot skillet or deep fryer, or to a plate. It gives you a better grip and the longer the tongs, the better especially when used with a deep fryer, a large stock pot or at the barbecue c21956e9e8 Most popular material used for tools and equipment, but is more expensive. c21956e9e8 Expectations c21956e9e8 Pasta Spoon or Server is use to transfer a little or much cooked pasta to a waiting plate, without mess. Pasta spoons are best used with spaghetti-style or other long pasta noodles; you can use a large slotted serving spoon for short pastas. 17. Potato Masher used for mashing cooked potatoes, turnips, carrots or other soft cooked vegetables. c21956e9e8 It is a type of knife used to chop, dice, or mince food. Heavy knives have a saber or flat grind French knife 4. A type of knife used to slice roasts, ham, and thick, solid cuts of meats Roast beef slicer c21956e9e8 Introduction c21956e9e8 How to Make a Module in Cookery 10 as requested - How to Make a Module in Cookery 10 as requested 23 minutes - Hi dearest followers of my videos! I made this video to grant the request of one of my subscribers from Zamboanga City. This is a ... c21956e9e8 A kitchen tool which is specifically designed for pulping garlic for cooking. c21956e9e8 Cans, bottles, cartoons opener use to open a food tin, preferably with a smooth operation, and comfortable grip and turning knob c21956e9e8 Measurements c21956e9e8 Commercial Cooking 7 - Episode 1 Introduction - Commercial Cooking 7 - Episode 1 Introduction 5 minutes, 9 seconds - This v**learning**, series is intended to help

students and teachers explain and tackle topics in **Commercial Cooking**, 7. Feel free to ...

ABRASIVES - are generally used to remove heavy accumulations of soil that are difficult to remove with detergents, solvents and acids. These products must be carefully used to avoid damage to the surface being cleaned.

ACID CLEANERS. Used periodically in removing mineral deposits and other soils that detergents cannot eliminate such as scale in washing machines and steam tables, lime buildup on dishwashing machines and rust on shelving. (Ex.: phosphoric acid, nitric acid, etc.) These products vary depending on the specific purpose of the product.

CHEMICALS The chemicals that are approved as sanitizers are chlorine, iodine, and quaternary ammonium. The three factors that influence the effectiveness of chemical sanitizers.

1. Concentration - The presence of too little sanitizer will result in an inadequate reduction of harmful
2. Temperature - Generally chemical sanitizers work best
3. Contact time-In order for the sanitizer to kill harmful

T.L.E Grade 9 Commercial Cooking Teaching Demo (CYRILE JOY I. ANOBA) JUNIOR HIGH - T.L.E Grade 9 Commercial Cooking Teaching Demo (CYRILE JOY I. ANOBA) JUNIOR HIGH 8 minutes, 31 seconds

Kitchen Equipment Intro

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