

Cooking Techniques

Spacing



Individual foods, such as baked potatoes, cupcakes and appetizers, will cook more evenly if placed in the oven equal distances apart. When possible, arrange foods in a circular pattern.

Covering



As with conventional cooking, moisture evaporates during microwave cooking. Casserole lids or plastic wrap are used for a tighter seal. When using plastic wrap, vent the plastic wrap by folding back part of the plastic wrap from the edge of the dish to allow steam to escape. Loosen or remove plastic wrap as recipe directs for stand time. When removing plastic wrap covers, as well as any glass lids, be careful to remove them away from you to avoid steam burns. Various degrees of moisture retention are also obtained by using wax paper or paper towels. However, unless specified, a recipe is cooked covered.

Shielding

Thin areas of meat and poultry cook more quickly than meaty portions. To prevent overcooking, these thin areas can be shielded with strips of aluminum foil. Wooden toothpicks may be used to hold the foil in place.

Timing

A range in cooking time is given in each recipe. The time range compensates for the uncontrollable differences in food shapes, starting temperature and regional preferences. Always cook food for the minimum cooking time given in a recipe and check for doneness. If the food is undercooked, continue cooking. It is easier to add time to an undercooked product. Once the food is overcooked, nothing can be done.

Stirring

Stirring is usually necessary during microwave cooking. We have noted when stirring is helpful, using the words once, twice, frequently or occasionally to describe the amount of stirring necessary. Always bring the cooked outside edges toward the center and the less cooked center portions toward the outside of the dish.

Rearranging

Rearrange small items such as chicken pieces, shrimp, hamburger patties or pork chops. Rearrange pieces from the edge to the center and pieces from the center to the edge of the dish.

Turning

It is not possible to stir some foods to redistribute the heat. At times, microwave energy will concentrate in one area of a food. To help insure even cooking, these foods need to be turned. Turn over large foods, such as roasts or turkeys, halfway through cooking.

Stand Time

Most foods will continue to cook by conduction after the microwave oven is turned off. In meat cookery, the internal temperature will rise 5°F to 15°F (3°C to 8°C), if allowed to stand, tented with foil, for 10 to 15 minutes. Casseroles and vegetables need a shorter amount of standing time, but this standing time is necessary to allow foods to complete cooking to the center without overcooking on the edges.

Testing for Doneness

The same tests for doneness used in conventional cooking may be used for microwave cooking. Meat is done when fork-tender or splits at fibers. Chicken is done when juices are clear yellow and drumstick moves freely. Fish is done when it flakes and is opaque. Cake is done when a toothpick or cake tester is inserted and comes out clean. Candy is done when it reaches the proper temperature for each stage of crystallization.

Global Trend Cooking Techniques Manual

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Global Trend Cooking Techniques Manual:

Professional Cooking, College Version Wayne Gisslen, 2010-01-19 This is the best selling undergraduate food preparation textbook in the marketplace It has a long standing reputation for being comprehensive yet easy for students to understand and follow Wayne Gisslen s reputation for being able to simply yet comprehensively communicate information to beginning chefs is unsurpassed Professional Cooking Seventh Edition includes videos that will help further illustrate the correct techniques in the kitchen On top of that there are over 100 new recipes some with particular emphasis on international cooking Enhanced visual program includes over 220 new color photos including plated dishes procedures and products Approximately 100 new recipes have been added for a total of 650 recipes plus another 600 variations More focus on international recipes and variations Enhanced topical coverage on such things as food science molecular gastronomy international recipes and culinary maths Chapter 10 Understanding Meats now includes all information on meat fabrication in one convenient place Up to date nutrition guidelines Thoroughly revised and enhanced CulinarE Companion Recipe Management software contains all recipes from the book and 90 bonus recipes The software is available through download with the registration code in the back of the book [Global Atlas of Marine Fisheries](#) Daniel Pauly, Dirk Zeller, 2016-10-06 The Global Atlas of Marine Fisheries is the first and only book to provide accurate country by country fishery catch data This groundbreaking information has been gathered from independent sources by the world s foremost fisheries experts Edited by Daniel Pauly and Dirk Zeller of the Sea Around Us Project the Atlas includes one page reports on 273 countries and their territories plus fourteen topical global chapters Each national report describes the current state of the country s fishery the policies politics and social factors affecting it and potential solutions The global chapters address cross cutting issues from the economics of fisheries to the impacts of mariculture Extensive maps and graphics offer attractive and accessible visual representations *Current Catalog* National Library of Medicine (U.S.), *Catalog* Food and Nutrition Information Center (U.S.), 1974 **National Library of Medicine Current Catalog** National Library of Medicine (U.S.), 1984 *Willing's Press Guide* , 2004 Coverage of publications outside the UK and in non English languages expands steadily until in 1991 it occupies enough of the Guide to require publication in parts *Catalog. Supplement - Food and Nutrition Information and Educational Materials Center* Food and Nutrition Information and Educational Materials Center (U.S.), *Global Foodservice* , 2001 **Central American Biodiversity** Falk Huettmann, 2015-08-04 This book highlights key results and lessons learnt from two field sites La Suerte in Costa Rica and Ometepe Nicaragua It provides long term data on species abundance and distribution Primates receive specific attention in this book as they are flagship species and good indicators for the health of an ecosystem but as well a money maker Many primate species are sensitive to habitat alteration and are often hunted out first But they play an important role as seed dispersal agents for the regeneration of the forest The book then compares results from the two field sites with regional trends and explores potential solutions such as REDD This book

strongly calls for new approaches in conservation it makes the case for looking beyond the pure species biology and classic conservation angle and to take into account the economic and political realities **Service World International** ,1974

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