MOST FAQ’S ABOUT COMMERCIAL COOKING COURSE
IMPROVE YOUR COOKING SKILLS
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Have you ever encountered being asked by one of the students and you do not know the answer? That kind of situation can lose your self-confidence and self-esteem. Sometimes it can lead to struggles and lack of motivation on your students. That kind of situation can be avoided. As a teacher teaching the cookery course, it is expected that we are familiar on different terms in cooking and baking. It is also expected that we have the knowledge in skills in teaching this course. But, sometimes, we encounter several terms and questions that are unfamiliar and we personally struggle with the answer. There are a lot of questions asked in Cookery class. It is important for a newly hired TLE teacher, teaching Cookery to be familiar or make a clear view on the most frequently asked questions by the students.

Most FAQ’s on this article can be the way to improve your skills in cooking.

1. WHAT IS THE DIFFERENCE BETWEEN BAKING SODA AND BAKING POWDER?

Is there a difference between Baking Soda and Baking Powder? Students think these two leavening agents can be substituted with each other because of its appearance and consistency that are exactly the same. Aside from these two can make your baked products rise they are two different products: Baking soda can be bitter in taste unless combined with an acidic ingredients like sour milk, while baking Powder is neutral as it contains acidic cream of tartar. Generally, Baking Powder can replace Baking Soda but it may change the finished product. Baking Soda cannot replace Baking Powder unless you add cream of tartar on it.

2. IS SIFTING FLOUR REALLY NECESSARY?

Most of the time students get in a hurry during actual cooking and baking activity. They skipped some procedures that they think cannot affect the quality of the finish product, like, sifting the flour. Then they asked, is sifting flour really necessary, does it really affects the quality of the baked product? The answer is YES, it is necessary to sift the flour. Why? Aside from the little bugs and dirt that can be sifted. Its primary purpose is to put air in your flour. That means more air equals better baked products. Your baked products will not rise as well if you don’t sift the packed flour. The bottom line is, don’t listen to that tiny little voice whispering in your ears to skip this step.
3. **IS MSG BAD FOR US?**

MSG or Monosodium Glutamate most commonly known as Vetsin is a flavor enhancer commonly added to foods, vegetables, soups and processed meats. The FDA has classified MSG as a food ingredient that’s generally recognized safe. Although there are some reported incidents that people who ate food containing MSG encounters different symptoms like headache, heart palpitations, chest pain and nausea. However researchers have found no definite evidence of a link between MSG and these symptoms. Generally, MSG seems to be mostly harmless.

4. **WHAT DO YOU MEAN BY HORS d’ OEUVRE?**

We usually hear the word HORS d’ OEUVRE during our commercial cooking class. Difficult to pronounce but easy to prepare. But what is it? HORS d’ OEUVRE, pronounce as whore’s doo/vreez is a French word meaning a small dish served before a meal. It can be served either cold or hot. Typically smaller than a main dish, and usually eaten by hand. HORS d’ OEUVRE is a synonym for appetizer. Most common served HORS d’ OEUVRE are calamari rings, onion rings, and French fries.

**REFERENCES:**

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