

Name \_\_\_\_\_

Culinary Arts 1, \_\_\_\_ 15 points

For each heat method, use online resources (iPads and laptops available) and your textbook to fill in the charts and answer the questions below/backside of this paper.

<i>Convection</i>	
Definition	
Pros	
Cons	
Tips	
<i>Conventional</i>	
Definition	
Pros	
Cons	
Tips	

<i>Radiation</i>	
Definition	
Pros	
Cons	
Tips	

1. What tips did you find to manually convert conventional temperatures to convection cooking?

2. Practice using [on-line converter](#):

Conventional Temperature: 350°F for 20 minutes = \_\_\_\_\_ °F Convection Temperature for \_\_\_\_\_ minutes

Conventional Temperature: 400°F for 30 minutes = \_\_\_\_\_ °F Convection Temperature for \_\_\_\_\_ 30 minutes.

3. Why does timing differ between convection and conventional heat methods if the temperature stays the same?

4. What is the **main** difference between dry heat and moist heat cooking methods? Be specific.