

The Culinary Professional Chapter 12

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Study Guides FMCD
With this new, updated edition, authors and chefs John Draz and Christopher Koetke have continued to focus on the core content that provides students with the knowledge they need for a career in the culinary arts. Table of Contents Abbreviated Contents The Culinary Professional, 3rd Edition. Front Matter: Unit One Introducing the Foodservice ...

The Culinary Professional, 2nd Edition
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The Culinary Professional provides the comprehensive instruction students need to be successful in a culinary arts career. It covers culinary techniques in addition to the identification of foods and equipment used in a professional kitchen and the knowledge and skills needed to manage a foodservice operation.

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12 Using Recipes] Culinary Imagine going on a trip to a place you have never been without a map or instruc- Terminology tions on how to get there. A recipe is like a map that guides the chef to a particular recipe, p. 195 finished food product and allows others tare weight, p. 198 to arrive at exactly the same place as well.

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The Culinary Professional 2010 | Student Site | Chapter 12
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