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Answers to Chapters 1,2,3,4,5,6,7,8,9 - End of Chapter ...

6. Basic Principles of Cooking and Food Science. 7. Mise en Place. 8. Stocks. 9. Sauces. 10. Soups. 11. Understanding Vegetables. 12. Cooking Vegetables. 13. Potatoes. 14. Legumes, Grains, Pasta, and Other Starches. 15. Cooking Methods for Meat, Poultry, and Fish. 16. Understanding Meats and Game. 17. Cooking Meats and Game. 18. Understanding Poultry and Game Birds. 19.

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The Study Guide to Accompany Professional Cooking, Seventh Edition is a useful tool to help students study and review the material in the textbook Professional Cooking. It contains 35 chapters of key exercises

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