

Answers To Professional Cooking Study Guide

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Culinary Arts Sample Assessment Questions

17 Which of these is a dry cooking technique? a Baking b Broiling c Grilling d All of the above 18 Which part of the egg is also known as the albumin and is made of mostly protein? a Shell b Yolk c White d Chalazae 19 What are the five mother sauces? ...

Study Guides FMCD - Quia

Culinary Study Guides C-2 Copyright © Glencoe/McGraw-Hill, a division of The McGraw-Hill Companies, Inc Contents, continued PAGE Chapter 9—Equipment & Technology 9

Chapter 8. Cooking Methods - Culinary Arts Program

6& CookingUpa Rainbow!!!!Chapter!8CookingMethods! The Culinary Institute of the Pacific Kapi'olani Community College, University of Hawai'i 88 Concentratingflavors& & ∞ Cooking!is!about!concentrating!flavors!from!the!freshanddriedingredients!!

CHAPTER 20 Stocks, Sauces, and Soups

of cooking Do not stir the stock or it will become cloudy Continue following the steps for making white stock Fish Stock Fish stock is made by slowly cooking the bones of lean fish or shellfish The procedure to make fish stock is the same as to make a white stock, although the cooking time for fish stock is shorter If lemon juice or other

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Practice Tests and Answer Keys Diagnostic Test

What is the minimum internal cooking temperature for a veal chop? A 135°F (57°C) B 145°F (63°C) C 155°F (68°C) D 165°F (74°C) #8 How many hours can cold food be held without refrigeration before it must be sold, served, or thrown out? A 2 hours B 4 hours C 6 hours D 8 hours #9 Lasagna was removed from hot holding for service at 11:00 am

Chapter 9 Kitchen Safety and Sanitation

CookingUpa Rainbow!!!!Chapter!9KnifeSkills&SafeHandling* 3 The Culinary Institute of the Pacific Kapi'olani Community College, University of Hawai'i 95KnifeSkills!&!SafeHandling'

FOOD SERVICE MANAGER'S CERTIFICATION MANUAL

Inadequate Cooking Poor Personal Hygiene Contaminated Equipment/Prevention of Contamination PEOPLE AT RISK There are certain groups of people such as infants and pre-school age children, elderly people, pregnant women, people with weakened immune systems, including people taking certain

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