

## Professional Cooking Study Guide Answers

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### Answers To Professional Cooking Study Guide

Chapter 8 Professional Cooking, STUDY. Flashcards. Learn. Write. Spell. Test. PLAY. Match. Gravity. Created by. cjohnson033. Terms in this set (64) A clear, thin - that is unthickened - liquid flavored with soluble substances extracted from meat, poultry, or fish, their bones, and vegetables and seasonings.

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Father of 20th century cooking. Simplified classical cuisine and classical menu (1 or 2 items per course)and reorganized the kitchen. Wrote Le Guide Culinaire arranging recipes based on main ingredient and cooking method.

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### Professional Cooking, 9th Edition | Wiley

Professional Cooking - Chapter 7 : Mise en Place (Gisslen) Concasser. Mince. Emincer. Roundelle. to chop coarsely (big pieces) to chop into fine pieces. to chop into very thin strips (doesnot mean "to mince") to slice in round pieces. Concasser. to chop coarsely (big pieces) Mince. to chop into fine pieces. Subjects. Arts and Humanities.

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