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nature of our understanding of cooking and related fields such as food safety, nutrition, and dietary practices, as well as new thinking about how best to teach this material. Familiar material reflects the core curriculum that has stayed focused on the essentials, the comprehensive understanding of ingredients and basic

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Kitchen divided in stations based on kinds of foods produced. A station chef is in charge of each station. There is the sauce chef, fish cook, vegetable cook, roast cook, broiler cook, pantry chef, pastry chef, relief cook, expeditor. The head chef, executive chef, is

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the person in charge of the kitchen, chefs du cuisine reports to exec chef, sous chef in charge of productions and works as assist to exec chef or chef du cuisine.

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The softening of fruits and vegetables in cooking is, in part, the breaking down of fiber. Acids and sugar make

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fiber firmer. Baking soda (and other alkalis) makes fiber softer. Coagulation. Protein coils unwind, become attracted to each other, and form bonds.

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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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Now in its 6th edition, I've been reading Mr. Gisslen's first version of the famous "Professional Cooking." While it lacks the impressive visuals, extensive recipes and pretty tables of its more modern counterparts, I've found that this version of the text is significantly more

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useful to me as a  
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