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paragraph is a group of sentences that develop one central idea. Write a paragraph describing one type of knife and its main uses. Include a topic sentence, supporting sentences, and an ending sentence. Writing Tips. Focus on the main idea of your paragraph. Write clear and simple sentences to express your meaning.

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The Culinary Professional provides students with a comprehensive explanation of culinary techniques, identification of the vast array of equipment and foods used in a professional kitchen, and an introduction to the knowledge and skills needed to manage a foodservice operation. This book givesstudents the basics for working in a foodservice operation as well as an excellent foundation for the study of classical cuisine. Careers in the culinary arts and a brief overview of the industry arealso covered. The activities in this Study Guide review culinary terminology and chapter content and further explore workplace math applications.

MODERN FOOD SERVICE PURCHASING is designed specifically to provide culinary arts professionals with current, in-depth coverage of the essential concepts of purchasing, storeroom operations, and financial stewardship. This comprehensive resource brings together under one cover the four fundamentals of contemporary food service purchasing: Market and distribution systems. Storeroom operations. Cost controls. Product information. Delivering a chef-focused overview of financial management and the formulas used to control a successful business, Modern Food Service Purchasing explains in detail how to set up a successful storeroom operation while providing chefs and buyers with a comprehensive reference that will deliver value for years to come. Extensive color photography, useful charts and forms, and a comprehensive glossary of key terms round out the coverage. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while cooking any meal. --

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