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On Cooking 5th Edition Answers

On Cooking, 5th Edition- Principles of Cooking Chapter 10. Terms in this set (43) Heat Transfer. Molecules vibrate rapidly, expand, and bound of one another. Conduction. the movement of heat from one item to another through direct contact. (e.i. flame of gas burner to sauté pan). Slow cooking method.

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A cooking method that uses radiation from a heat source located above the food. gratiner. A finishing process that browns the top of a food product. roasting. A method that cooks food by surrounding it with hot air. baking. The method used to cook foods with a certain amount of added moisture in the oven, similar to roasting.

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On Cooking: A Textbook of Culinary Fundamentals, 5e publishing as Pearson [imprint] Labensky • Hause • Martel 5. The First Restaurant - 1765 5 PROFESSIONALISM Monsieur Boulanger opened the first free-standing restaurant in Paris. Boulanger's contribution to the food service industry was to serve a variety of foods prepared on premises to ...

Chapter 1

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This is a very concise book with over 750 recipes on top of tons of information. I recommend this to anyone who is interested in more than just simply messing around in the kitchen, but for one who really has a passion for cooking. I come back to this book all the time in my cooking (and baking) endeavors.

On Cooking: A Textbook of Culinary Fundamentals by Sarah R ...

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