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The Professional Chef Study Guide

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ProChef Level I Study Guide v.200 (3-day)

The Culinary Professional, 3rd Edition, Study Guide. Authors: John Draz and Christopher Koetke. Activities review culinary terminology and chapter content and further explore workplace math applications. Pages can be printed on demand for assignment, or students can complete their assignments online using embedded form fields and then print or e-mail the responses for grading.

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The Professional Chef by Culinary Institute of America

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