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The Potato is Still a  
Staple | PART 1 with  
Dr. John McDougall

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(Past continuous vs  
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BACK TO SCHOOL 15

Tricky Riddles That  
Will Drive You Insane

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Salmon Teriyaki Glazed  
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- Gordon Ramsay

4 Clever Riddles That'll  
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~~language of lying~~

~~Noah Zandan~~ Looking

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Edition- Principles of

Cooking Chapter 10.

Terms in this set (43)

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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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shortened cooking times  
and innovative  
combinations. Describe

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the kitchen brigade  
system. Use the names

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A cooking method that  
*Page 16/36*



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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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## Answers

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5 PROFESSIONALISM  
Monsieur Boulanger  
opened the first free-  
standing restaurant in  
Paris. Boulanger's  
contribution to the food



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service industry was to  
serve a variety of foods  
prepared on premises to

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this book all the time in  
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