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On Cooking: A Textbook of Culinary Fundamentals (with software) (3rd Edition) Published August 7th 2002 by Prentice Hall Hardcover, 1,232 pages

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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

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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.

Chapter 1

MyTest Test Bank for On Cooking: A Textbook of Culinary Fundamentals, 5th Edition Sarah R. Labensky, Asst. Professor, Woosong University Alan M. Hause, Fabulous Food

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French for "new cooking made beautiful dishes and pastry"; a mid-20th-century movement away from many classic cuisine principals and toward a lighter cuisine base on natural flavors, shortened cooking times and innovative combinations. Describe the kitchen brigade system. Use the names of the major players in the system, and the creator of the

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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.

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