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Answers to Chapters 1,2,3,4,5,6,7,8,9 - End of Chapter ...

6. Basic Principles of Cooking and Food Science. 7. Mise en Place. 8. Stocks. 9. Sauces. 10. Soups. 11. Understanding Vegetables. 12. Cooking Vegetables. 13. Potatoes. 14. Legumes, Grains, Pasta, and Other Starches. 15. Cooking Methods for Meat, Poultry, and Fish. 16. Understanding Meats and Game. 17. Cooking Meats and Game. 18. Understanding Poultry and Game Birds. 19.

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Now in its 6th edition, I've been reading Mr. Gisslen's first version of the famous "Professional Cooking." While it lacks the impressive visuals, extensive recipes and pretty tables of its more modern counterparts, I've found that this version of the text is significantly more useful to me as a novice chef.

Professional Cooking by Wayne Gisslen - Goodreads

The Study Guide to Accompany Professional Cooking, Seventh Edition is a useful tool to help students study and review the material in the textbook Professional Cooking.It contains 35 chapters of key exercises related to key terms; true/false questions; completion, short-answer, and other written exercises; and math exercises.

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