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Sets ...

2. ladles- lifting soup or stew out of a pot 3. scoops- used to measure a portion e.g. cookie dough, to make melon balls, and often to serve ice cream 4. measuring cups- measure the volume of liquid or bulk solid cooking ingredients such as flour and sugar;

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Culinary Test - ProProfs Quiz

a. 4 oz. broiled salmon, 1/2 cup whole-wheat pasta, 1 cup

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steamed broccoli, 1/2 cup sautéed red peppers and onions, 1 small kiwi b. 6 oz. lean chicken, 1 cup whole-wheat pasta, 1 cup Alfredo sauce, 1/2 cup sautéed red peppers and onions, 1 small kiwi c. 4 oz. grilled steak, 1 cup mashed potatoes 1 cup steamed hollandaise sauce, 1/2 cup grilled

Culinary Arts Sample Assessment Questions

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Semester 2 Final Exam | Culinary Arts II

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Culinary Arts 1 Semester 2 Final Exam ... class period leading up to the final exam deadline. The final product will be photographed and included in a presentation (see #5)

Culinary Arts 1 Semester 2 Final Exam

Culinary Terms ProStart Year 2. Study Guides. ProStart Year 2 Ch. 4.1 Study Guide. ProStart Year 2 Ch. 4.2,4.3 garnish-dressings. ProStart Year 2 Ch. 8 Study Guide, ...

Study Guide and Tests - Culinary I

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FINAL EXAM CALCULUS 2 MATH 2300 FALL 2018 Name PRACTICE EXAM SOLUTIONS Please answer all of the questions, and show your work. You must explain your answers to get credit. You will be graded on the clarity of your exposition! Date: December 12, 2018. 1

FINAL EXAM CALCULUS 2 - Department of Mathematics

Culinary Arts I: Final Exam STUDY GUIDE 1. Explain what a nutrient is and what it does for your body. (2) 2. Explain malnourishment. (2) 3. How can foods you eat today affect you later in life? (2) 4. What are processed foods and give two examples. (2) 5. Describe the digestive process. (2) 6. Describe metabolism. (2) 7.

Culinary Arts I: Final Exam STUDY GUIDE

2. A recipe calls for 2 ounces of chocolate. Your scale only measures in grams. You look up the conversion factor between

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the two and find 1 ounce is roughly equal to 28.3 g.

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