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Cooking Terms Answer Key 1. An egg that is cooked in a pan of boiling water, salt, and vinegar is:

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Practice Tests and Answer Keys Diagnostic Test

WAYNE GISSLEN is the author of the best-selling series of culinary books that includes Professional Cooking, Advanced Professional Cooking, and Professional Baking—all published by Wiley.& A graduate of The Culinary Institute of America, he has written extensively in the field of culinary arts, with experience as a restaurant chef, test-kitchen supervisor, and food-and-beverage consultant.

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Sample Test Questions Chapter 8: Stocks and Sauces

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