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NOCTI Culinary Arts Study Guide. Question Answer; 4 parts of salad: base. body. garnish. dressing: barding: Barding is a technique for cooking meats where the meat is wrapped in a layer of fat before cooking it. basting: a technique for moistening the surface of roasting meat, roasted chicken or other roasted items, with pan drippings, stock ...

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Completion of cooking after food is no longer being microwaved (molecules continue to vibrate until food starts to cool). 4. What is the most effective arrangement of food in a microwave oven and

why? In a ring, because food should be positioned so that microwaves can enter from as many sides as possible.

Final Exam Study Guide - Culinary 1

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Duty 1: Recipes - nocti.org

The objective of this course is to provide Culinary Specialists (CS) with occupational information. INSTRUCTIONS FOR TAKING THE COURSE ASSIGNMENTS The links and material that you are to study are included in each chapter. Study the material and links carefully before attempting to answer the questions. Pay close attention to tables and ...

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