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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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5 Sample Study Guide Information NOCTI's Culinary Arts Level 1 Prep Cook assessment covers 14 major work duties (topic areas). In the multiple-choice assessment, these 14 duties are tested with 194 questions.

Duty 1: Recipes - nocti.org

Study Guide for On Cooking Update [Sarah R. Labensky, Alan M. Hause, Priscilla A. Martel] on Amazon.com. *FREE* shipping on qualifying offers. Comprehensive and well-written, this text emphasizes an understanding of cooking fundamentals, explores the preparation of fresh ingredients

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