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12 Using Recipes] Culinary Imagine going on a trip to a place you have never been without a map or instruc- Terminology tions on how to get there. A recipe is like a map that guides the chef to a particular recipe, p. 195 finished food product and allows others tare weight, p. 198 to arrive at exactly the same place as well.

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### **Study Guides FMCD**

With this new, updated edition, authors and chefs John Draz and Christopher Koetke have continued to focus on the core content that provides students with the knowledge they need for a career in the culinary arts. Table of Contents Abbreviated Contents The Culinary Professional, 3rd Edition. Front Matter; Unit One Introducing the Foodservice ...

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