

## Answer Key For Professional Cooking 7th Edition

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Chefs title. Earned through experience preparing food but also in managing staff and production. Qualities a professional must have. Positive attitude toward job, staying power, ability to work with people, eagerness to learn, skills, experience, dedication to quality, good understanding of the basics.

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12. Cooking Vegetables. 13. Potatoes. 14. Legumes, Grains, Pasta, and Other Starches. 15. Cooking Methods for Meat, Poultry, and Fish. 16. Understanding Meats and Game. 17. Cooking Meats and Game. 18. Understanding Poultry and Game Birds. 19. Cooking Poultry and Game Birds. 20. Understanding Fish and Shellfish . 21. Cooking Fish and Shellfish. 22. Salad Dressings and Salads. 23.

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