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section to find the answers. For example, Knife Safety and Care might be, "How can I use knives safely?"

Read to Learn Key Concepts

Categorize knives by their specific tasks. Demonstrate basic knife skills.

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CHAPTER 10 Knives and Smallwares
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Whether you've never picked up a knife or you're an accomplished chef, there are only four basic factors that determine how good your food will taste. Salt, Fat, Acid, and Heat are the four cardinal directions of cooking, and they will guide you as you choose

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which ingredients to use and how to cook them, and they will tell you why last minute adjustments will ensure that food tastes exactly as it should. This book will change the way you think about cooking and eating, and help you find your bearings in any kitchen, with any ingredients, while

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cooking any meal. --

The first and second editions of Food Analysis were widely adopted for teaching the subject of Food Analysis and were found useful in the food industry. The third edition has been revised and updated for the same

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Answers intended use, and is being published with an accompanying laboratory manual. Food Analysis, Third Edition, has a general information section that includes governmental regulations related to food analysis, sampling, and data handling as background chapters. The major sections of the book contain

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Chapters on compositional analysis and on chemical properties and characteristics of foods. A new chapter is included on agricultural biotechnology (GMO) methods of analysis. Large sections on spectroscopy, chromatography, and physical properties are included. All

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Topics covered contain information on the basic principles, procedures, advantages, limitation, and applications. This book is ideal for undergraduate courses in food analysis and also is an invaluable reference to professions in the food industry.

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Culinary Arts Principles and Applications presents the core content and skills required to be successful in the culinary arts industry with a highly visual and learner-friendly format.

Harold McGee's On Food and Cooking

Page 41/59

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Answers
is a kitchen classic. Hailed by Time magazine as "a minor masterpiece" when it first appeared in 1984, On Food and Cooking is the bible to which food lovers and professional chefs worldwide turn for an understanding of where our foods come from, what exactly they're made of, and how

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Cooking transforms them into something new and delicious. Now, for its twentieth anniversary, Harold McGee has prepared a new, fully revised and updated edition of *On Food and Cooking*. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned

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more than 100 new illustrations. As compulsively readable and engaging as ever, the new On Food and Cooking provides countless eye-opening insights into food, its preparation, and its enjoyment. On Food and Cooking pioneered the translation of technical food science

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into cook-friendly kitchen science and helped give birth to the inventive culinary movement known as "molecular gastronomy." Though other books have now been written about kitchen science, *On Food and Cooking* remains unmatched in the accuracy, clarity, and thoroughness of its

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Explanations, and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques. Among the major themes addressed throughout this new edition are: Traditional and modern methods of food production and their influences on food quality The great

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A diversity of methods by which people in different places and times have prepared the same ingredients Tips for selecting the best ingredients and preparing them successfully The particular substances that give foods their flavors and that give us pleasure Our evolving knowledge of the health

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Benefits and risks of foods On Food and Cooking is an invaluable and monumental compendium of basic information about ingredients, cooking methods, and the pleasures of eating. It will delight and fascinate anyone who has ever cooked, savored, or wondered about food.

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Following its bestselling predecessor, Dimensions of Food, Eighth Edition, provides beneficial classroom and independent, instructive material for students. Instructors will find that this textbook's organization makes it easy to use and very flexible for teaching. A

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A variety of stimulating experiences allow the student to explore and comprehend the numerous dimensions of food. Part I of this lab manual contains an analysis of economic, nutritional, palatability, chemical, sanitary, and food processing dimensions of food. Part II

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allows students to analyze the structural and functional properties of foods such as starches, fruits and vegetables, eggs, dairy, meat, poultry and fish, fats and oils, sweeteners, and baked goods. Part III features information on microwave cooking, and Part IV concludes with beneficial

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Answers on meal planning. All chapters in this informative and interactive insight into food science contain learning objectives, exercises, recipes, summary questions, and updated Dietitian's Notes. Contains several helpful Appendices on topics including: Food Guides and Dietary Guidelines,

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Food Equivalents, Portions, Food Allergens, Food Additives, Legislation, Foodborne Illness, Cooking Terms, Herbs and Spices, and Plant Proteins.

Culinary Arts Principles and Applications presents the core content and skills required to be successful in

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the culinary arts industry. The content is presented in a highly visual and learner-friendly format that is complemented with performance applications. Online learner resources provide additional opportunities for knowledge and skill application.

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Principles of Food Science

incorporates science concepts into a lab-oriented foods class. This text shows how the laws of science are at work in foods prepared at home and by the food industry. Each chapter includes engaging features focusing on such areas as current research,

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technology, and nutrition news.

Through lab experiments in the text and Lab Manual, students will practice scientific and sensory evaluation of foods. They will discover how nutrients and other food components illustrate basic chemistry concepts. They will examine the positive and negative

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impacts microorganisms have on the food supply. Students will also explore the variety of careers available to workers with a food science background.

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