

The Culinary Professional Study Guide

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The Culinary Professional Study Guide

The Culinary Professional provides the comprehensive instruction students need to be successful in a culinary arts career. The Culinary Professional, 3rd Edition, Study Guide. By: John Draz and Christopher Koetke. Copyright: 2017.

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The Culinary Professional provides the comprehensive instruction students need to be successful in a culinary arts career. It covers culinary techniques in addition to the identification of foods and equipment used in a professional kitchen and the skills needed to manage a foodservice operation.

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