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CULINARY ARTS INSTITUTE CLNART 102 – Culinary ... Chapter 9 – Principles Of Cooking Chapter 10 – Stocks And Sauces Chapter 11 – Soups Complete The Following For Each Chapter: Chapter 9 - Copy Tables 9.1 - 9.3 Chapter 10 - Copy Tables 10.1 – 10.4 Chapter 11 - Copy Tables 11.1 – 11.2 All Homework DUE By The End Of The Week, No Later Than Sunday. WEEK 2 DATE TOPIC ASSIGNMENT DAY 3 Tuesday 4th, 2024 Herbs And Spices - Wamogo Culinary Arts - WAMOGO Culinary 176 Chapter 6 Thyme (TIME) Has Very Small Gray-green Oval Leaves. It Has A Lemony, Minty Flavor With Overtones Of Rosemary. Some Varieties Have Special Flavors Such As Nutmeg, Mint, Or Lemon. Thyme Is Used To Flavor Soups And Stews. Whole Sprigs Or Chopped Leaves May Be Used. Dried Thyme Retains Much Of The Flavor Of Fresh Thyme And Is Widely ... 13th, 2024 Prentice Hall Literature: Unit Resources Package, Prentice ... Grade Level: 7-12.. Prentice Hall Literature The American Experience, Prentice-Hall, Inc, 1994, American Literature, 1211 Pages. . Prentice Hall Literature Teaching Guidebook For Universal Access, Kate Kinsella, Prentice Hall (School Division), Colleen S 4th, 2024.

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CULINARY ARTS / CREATIVE ARTS COMPETITION1. Lunch Entrée/Meal – Meat Entrée Is Served With Appropriate Fruit(s), Vegetable(s), Grain And Milk. Examples: BBQ Chicken, Oven Roasted Chicken, Pizza, Spaghetti, Chili, Or Soup With Protein. Needs To Be A Reimbursable Meal 2. Sandwich Or Wrap Plate – Entrée Is Serv 1th, 2024

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