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Kitchen divided in stations based on kinds of foods produced. A station chef is in charge of each station. There is the sauce chef, fish cook, vegetable cook, roast cook, broiler cook, pantry chef, pastry chef, relief cook, expediter. The head chef, executive chef, is the person in charge of the kitchen, chefs du cuisine reports to exec chef, sous chef in charge of productions and works as assist to exec chef or chef du cuisine.

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The softening of fruits and vegetables in cooking is, in part, the breaking down of fiber. Acids and sugar make fiber firmer. Baking soda (and other alkalis) makes fiber softer. Coagulation. Protein coils unwind, become attracted to each other, and form bonds.

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The Study Guide to Accompany Professional Cooking, Seventh Edition is a useful tool to help students study and review the material in the textbook Professional Cooking. It contains 35 chapters of key exercises related to key terms; true/false questions; completion, short-answer, and other written exercises; and math exercises.

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Professional Cooking - Chapter 7 : Mise en Place (Gisslen) Concasser. Mince. Emincer. Roundelle. to chop coarsely (big pieces) to chop into fine pieces. to chop into very thin strips (doesnot mean "to mince") to slice in round pieces. Concasser. to chop coarsely (big pieces) Mince. to chop into fine pieces. Subjects. Arts and Humanities.

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