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threw up twice and is kind of acting
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- Entering the Workforce; Unit Two
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Sanitation Hazards; 8 - Sanitation

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Procedures; 9 - Safety in the Kitchen; 10 - Sustainability in the Kitchen; 11 - Knives and Hand Tools in the Professional Kitchen; 12 - Knife Skills; 13 - Smallwares; 14 - Large Equipment

The Culinary Professional, 3rd Edition Products Pages ISBN Retail Price Order Quantity; Text 912: 978-1-63126-437-5: 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 knowledge and skills needed to manage a foodservice operation. The Culinary Professional, 3rd Edition - G-W The Professional Chef is the Culinary

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