

Answer Key For Professional Cooking 7th Edition

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Sample Test Questions Chapter 8: Stocks and Sauces

Directions: Answer the questions below. 2. Kate's food budget for the month is \$700. The first week she spent \$189, the second week she spent \$200 and the third week she spent \$150. How much did she spend? _____ How much does she have left for the last week? _____ 3. Last week Karen spent \$121.35 on food for her family. She only has \$200 to spend

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Chicken and fish bones must be blanched before being used to make

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stock. 2. When blanching bones for stock, you should first rinse the bones, then place them in cold water. 3.

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