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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 Feb 24th, 2024
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Arts Assessment – Practice Test For Culinary Arts – Required Score Is 70% Average. For Professional Baking – Required Score Is 70% In Sections A & B. .

SECTION A – Reading Comprehension Section A Read

The Following Text And Answer The Questions. Jan 19th, 2024

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