

Understanding Food Principles And Preparation

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Understanding Food: Principles and Preparation: Edition 6 ...

COURSE DESCRIPTION: The purpose of this course is to provide students with basic overview on culinary food principles and preparation that will provide a broad foundation for students interested in a food-related career and/or to enhance their food-related knowledge and skills for the betterment of their health.

COURSE NAME; NUMBER; SEMESTER; MEETING DAYS, TIMES, AND PLACE.

Understanding food principles and preparation; September 13, 2020. Instructions. Project #1 - Understanding Investigative Parameters. No directly quoted material may be used in this project paper. Resources should be summarized or paraphrased with appropriate in-text and Resource page citations.

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