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Instructor Resources | Delaware Restaurant Association
Each section begins with a list of Study Questions that give students an active way to consider the upcoming content. Each chapter section includes fast facts and trends to get the students immediately interested in the text and with up to date content and photos.

Slide 1
STIR FRIES AND CASSEROLES 36. Define the following: mise en place (all foods prepared and arranged ahead in cooking order) casserole (a one-dish meal containing a main ingredient, vegetables, starches for thickening, a binder, seasonings and toppings) bias cut (cut on the diagonal - usually refers to vegetables in a stir fry)

Final Exam Study Guide - Culinary 1
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