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Professional Cooking - Chapter 7 : Mise en Place (Gisslen) Concasser. Mince. Emincer. Roundelle. to chop coarsely (big pieces) to chop into fine pieces. to chop into very thin strips (doesnot mean "to mince") to slice in round pieces. Concasser. to chop coarsely (big pieces) Mince. to chop into fine pieces. Subjects. Arts and Humanities.

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Chapter 1 2. Chapter 2 4. Chapter 3 6. Chapter 4 8. Chapter 5 10. Chapter 6 12. Chapter 7 14. Chapter 8 16. Chapter 9 18. Chapter 1. Question Number Answer Level 1 Head Reference for Answer Difficulty

Answers to Chapters 1,2,3,4,5,6,7,8,9 - End of Chapter ...

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