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1. Baker's Percentage: means that each ingredient is a certain percentage of the weight of the total flour in

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the formula. 2. To determine the percentage: All ingredients must be expressed in the same unit (pounds). Baker's Percentage Formula: Weight of ingredient 100% % of ingredient Weight of flour.

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The Culinary Professional, 3rd Edition - G-W 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

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