

On Cooking 5th Edition Answers

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On Cooking, 5th Edition- Principles of Cooking Chapter 10. Terms in this set (43) Heat Transfer. Molecules vibrate rapidly, expand, and bound of one another. Conduction. the movement of heat from one item to another through direct contact. (e.i. flame of gas burner to sauté pan). Slow cooking method.

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This is a very concise book with over 750 recipes on top of tons of information. I recommend this to anyone who is interested in more than just simply messing around in the kitchen, but for one who really has a passion for cooking. I come back to this book all the time in my cooking (and baking) endeavors.

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