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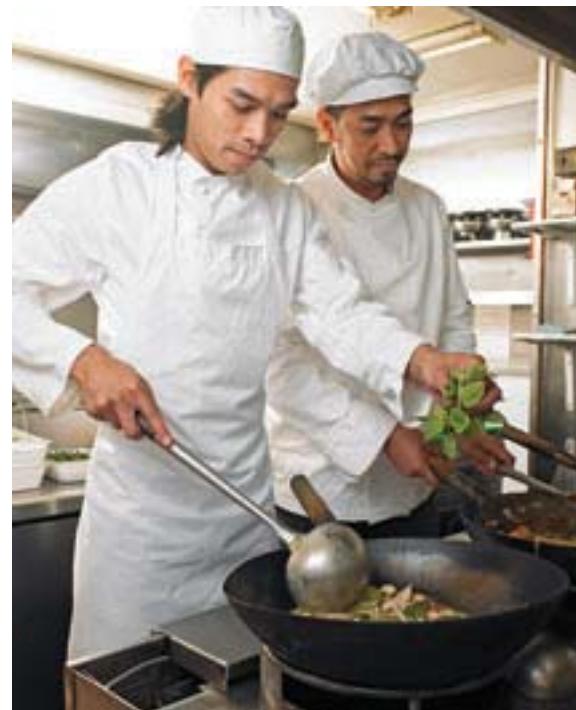
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- Expert Advice
- Get Certified
- Career Skills Handbook

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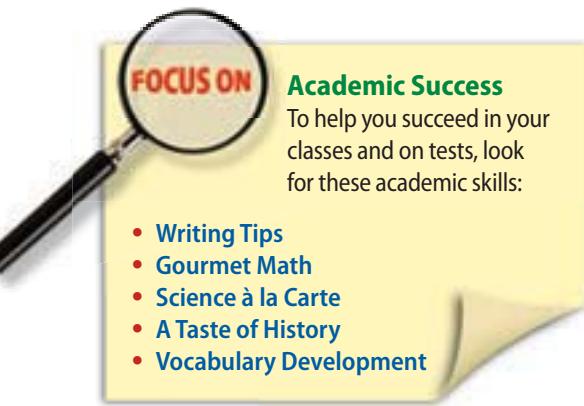
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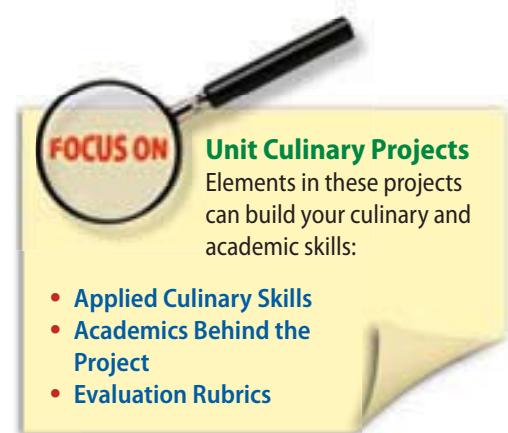
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- Gourmet Math
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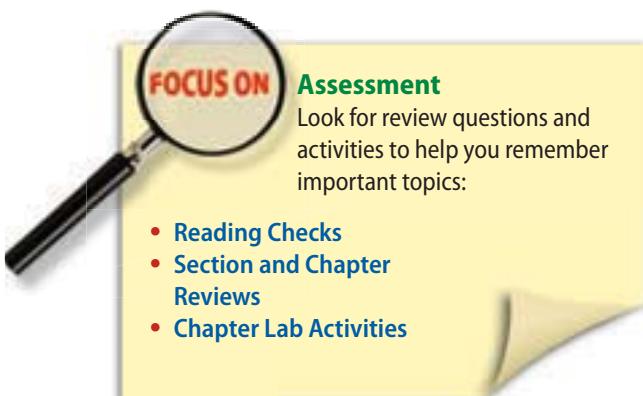
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Culinary Math, Science, and History

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Find More Recipes Online!

You can choose from more than 150 additional recipes through this book's Online Learning Center at glencoe.com.

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Knowing important details makes a difference in a professional kitchen. This feature will give you information on everything from choosing utensils to determining the freshness of eggs.

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