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Prepare to Get Certified

Look for these resources to help you improve your certification score:

- Certification Prep
- Expert Advice
- Get Certified
- Career Skills Handbook

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Project-Based Learning

These features help you use your skills in real-life situations:

- Unit Culinary Projects
- Chapter Culinary Labs
- Master Recipes

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Academic Success

To help you succeed in your classes and on tests, look for these academic skills:

- Writing Tips
- Gourmet Math
- Science à la Carte
- A Taste of History
- Vocabulary Development

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FOCUS ON

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Elements in these projects can build your culinary and academic skills:

- Applied Culinary Skills
- Academics Behind the Project
- Evaluation Rubrics

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Assessment

Look for review questions and activities to help you remember important topics:

- Reading Checks
- Section and Chapter Reviews
- Chapter Lab Activities

Culinary Math, Science, and History

Can you determine overtime pay for kitchen staff? Do you know how to form a permanent emulsion to make mayonnaise? The answers rest with your technical and academic knowledge. These academic features will help you succeed in school and in the workplace.

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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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