**Culinary Arts**

Expiration date pastry a la carte al dente CIA

Basting boil simmer fry steam

Bake caramelize conduction entrée appetizer

Dice chop slice puree blend

Perishable candy thermometer sous chef coconut milk e-coli

Convection cut in aromatics bacteria baguette

Batter norovirus salmonella clean sanitary

Blue plate service mince toss sauté marinate

Stew reduce stir fry nutrient calorie

Carbohydrate fiber fat amino acid protein

Vitamin mineral antioxidant hunger BMI

Salamander Mandolin French Knife Paring Knife Skillet

Pallet knife Colander Sifter Food Art budget

Food cost Anemia roast blanche julienne

Bento boxes internal temperature kaiseki meal etiquette catering

Menu food science hydroponics organic Pasteurization

Fast food scurvy barbeque avocado paella

California roll culture Julia Childs Jamie Oliver USDA

Sylvia Weinstock fondant creativity agriculture ecoliteracy

Genetically engineered ratatouille crop FDA commercial kitchen