

## Culinary Arts 1 Final Exam Study Guide

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## Culinary Arts Test Questions And Answers | hsm1.signority

final exam study guide – culinary arts 1 your final will consist of three parts: part 1: at home: make a food item from the assigned list part 2: bring your food in, with your recipe and the completed take-home form . (see make-at-home assignment form) your food & this form are due on monday the 28th for a-day & friday the 25th –b2

## FINAL EXAM STUDY GUIDE CULINARY ARTS 1

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a. 4 oz. broiled salmon, 1/2 cup whole-wheat pasta, 1 cup steamed broccoli, 1/2 cup sautéed red peppers and onions, 1 small kiwi b. 6 oz. lean chicken, 1 cup whole-wheat pasta, 1 cup Alfredo sauce, 1/2 cup sautéed red peppers and onions, 1 small kiwi c. 4 oz. grilled steak, 1 cup mashed potatoes 1 cup steamed hollandaise sauce, 1/2 cup grilled

## Culinary Arts Sample Assessment Questions

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Culinary 1 Final Exam. Digital Story Telling or Video Final Project. If you have any questions or concerns contact me prior to the due date. Assigned May 6, 2016. Draft due May 16, 2016 (script, recipe, 10 defined vocab words). Computer Time in class May 12, 2016. Due Date June 6, 2016 (In this order: rubric, script, recipe, 10 defined vocab words, typed reflection and zip drive with Photo ...

Culinary One Final Project - Tolland High School

Culinary Arts II . Home. Objectives

Semester 2 Final Exam | Culinary Arts II

The final round of the competition had 15 young chefs competing for the title award. Students cooked live from their college and home kitchens to a virtual audience of more than 2,000 viewers ...

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