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1. Baker's Percentage: means that each ingredient is a certain percentage of the weight of the total flour in the formula. 2. To determine the percentage: All ingredients must be expressed in the same unit (pounds). Baker's Percentage Formula: Weight of

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ingredient 100% % of ingredient Weight of flour.

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36. Define the following: mise en place (all foods prepared and arranged ahead in cooking order) casserole (a one-dish meal containing a main ingredient, vegetables, starches for thickening, a binder, seasonings and

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