

PART D-I

THE BASIC PRINCIPLES OF FOOD PRODUCTION



PART D-II

THE STANDARD RECIPE: TOOLS, EQUIPMENT, AND TECHNIQUES IN USING



PART D-III

EGGS—EGG MIXTURES AND CHEESE



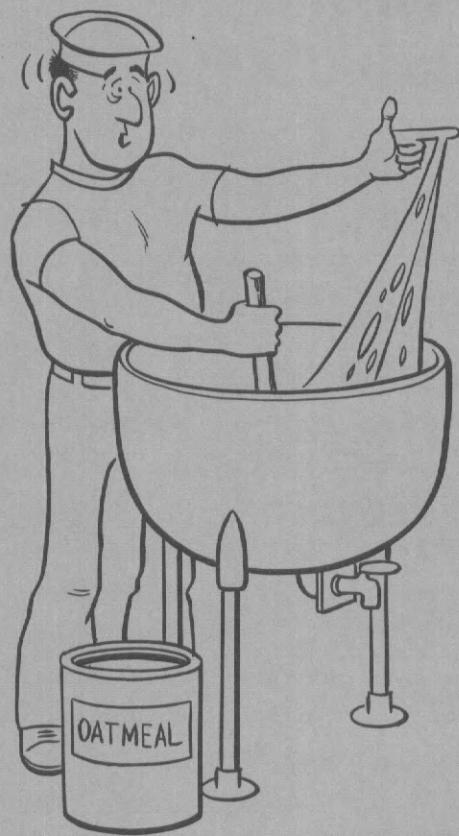
PART D-IV

BEVERAGES AND MILK



PART D-V

CEREALS



PART D-VI

YEAST-RAISED PRODUCTS: BREADS, ROLLS AND SWEET DOUGHS



PART D-VII

QUICK BREADS, SIMPLE BATTERS, AND FLOUR MIXTURES



PART D-VIII

SANDWICHES



PART D-IX

SOUPS, SAUCES, AND GRAVIES



PART D-X

MEATS: BEEF, VEAL, PORK, AND LAMB



PART D-XI

POULTRY, POULTRY STUFFINGS, AND RABBIT



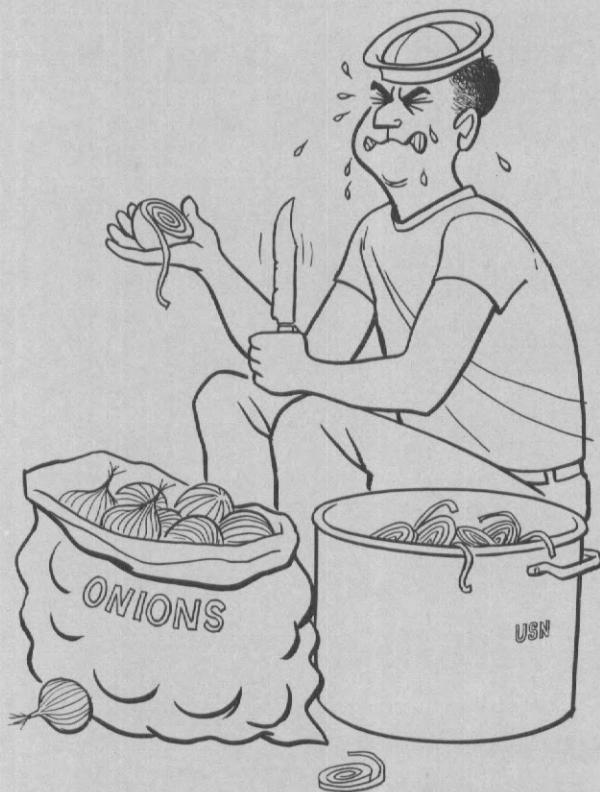
PART D-XII

FISH AND SHELLFISH



PART D-XIII

FRUITS AND VEGETABLES



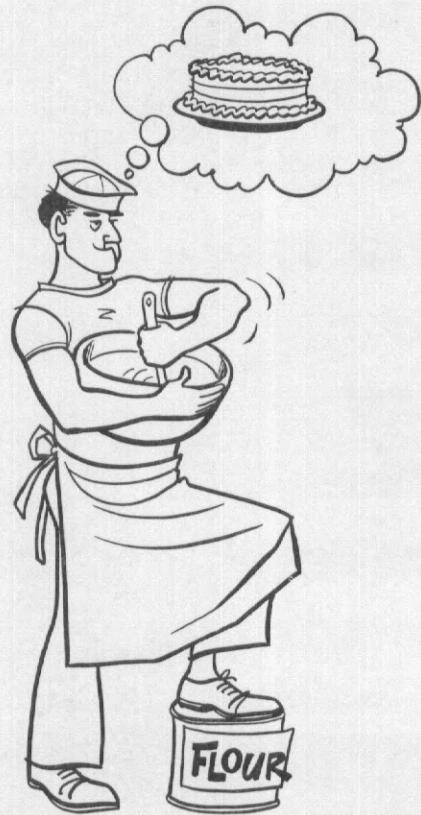
PART D-XIV

SALADS, RELISHES, AND SALAD DRESSINGS



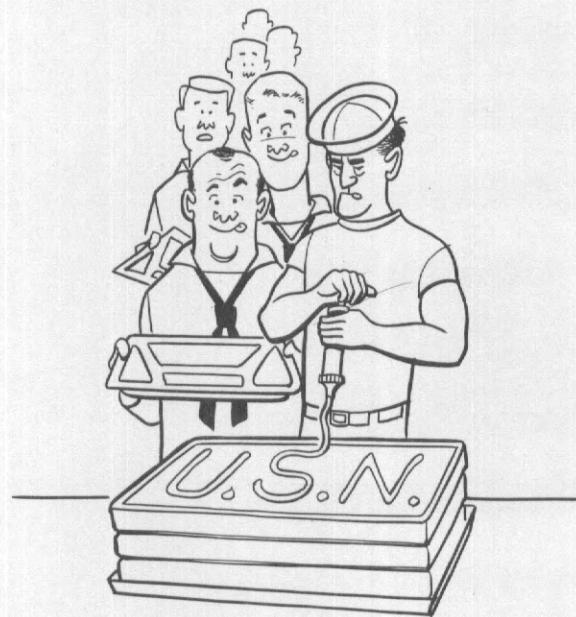
PART D-XV

CAKES AND COOKIES



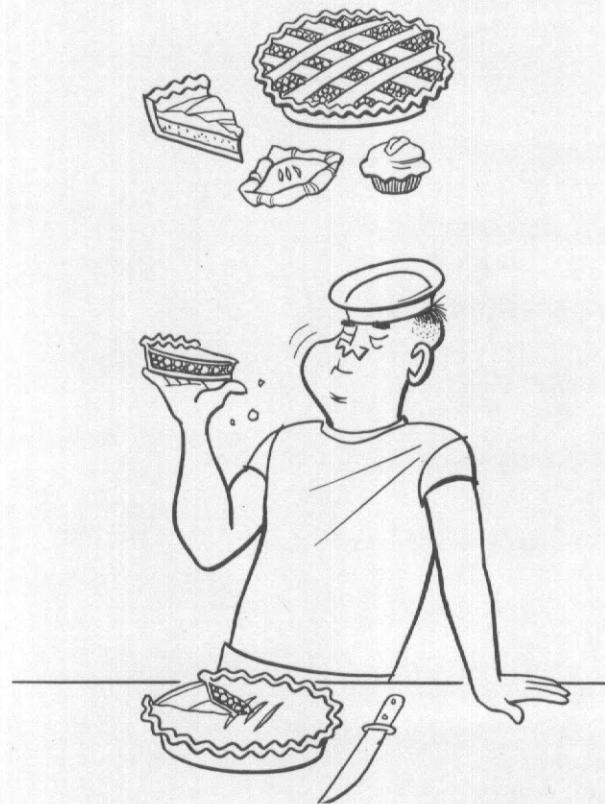
PART D-XVI

FROSTINGS, FILLINGS, GLAZES, AND TOPPINGS



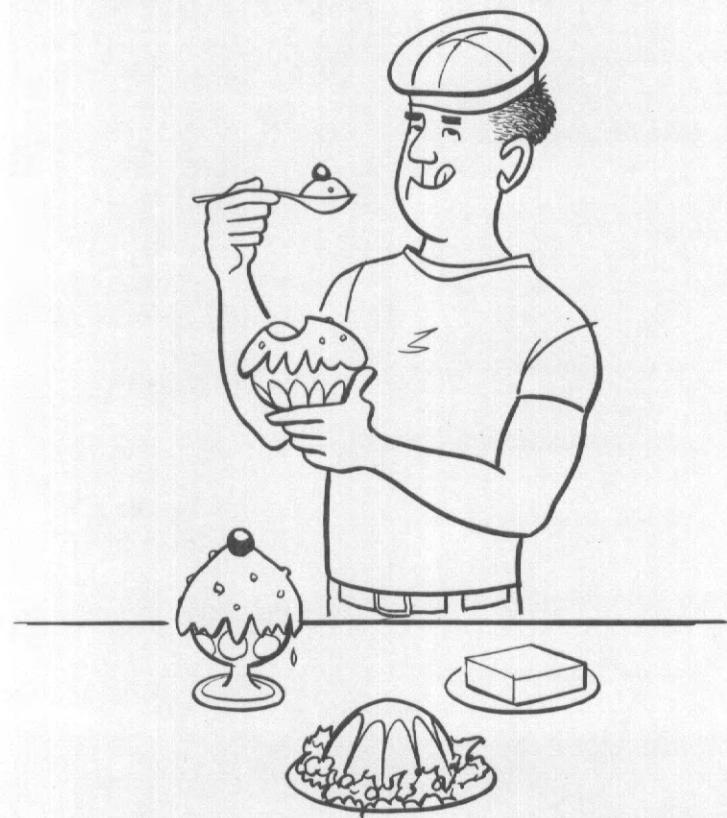
PART D-XVII

PIE DOUGHS AND FILLINGS



PART D-XVIII

ICE CREAM, GELATINS, AND PUDDINGS



PART D-XIX

SPECIAL MEALS: FLIGHT AND BOAT MEALS

