

## 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





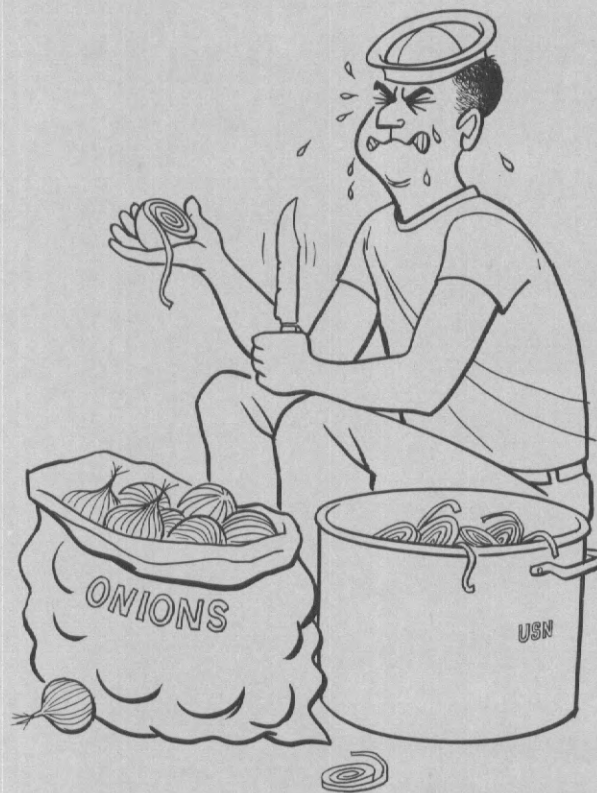
# PART D-XII

## 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

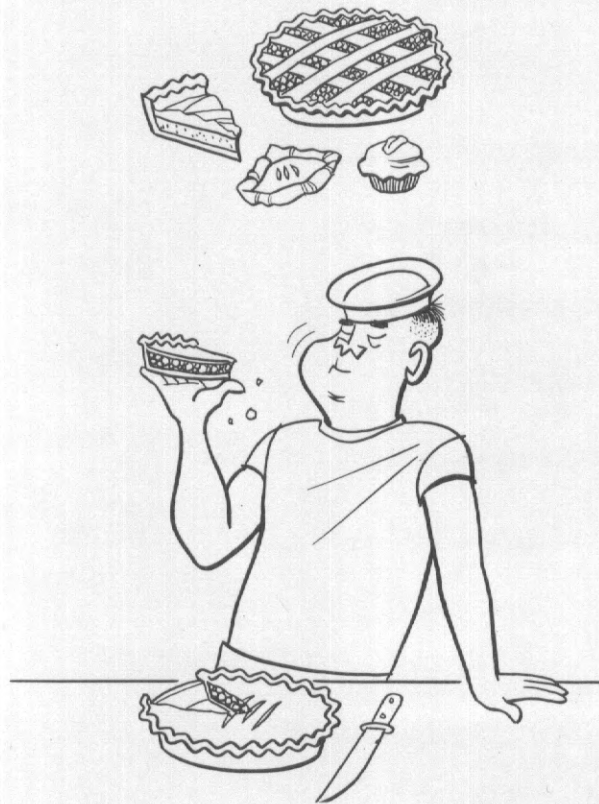
### FROSTINGS, FILLINGS, GLAZES, AND TOPPINGS





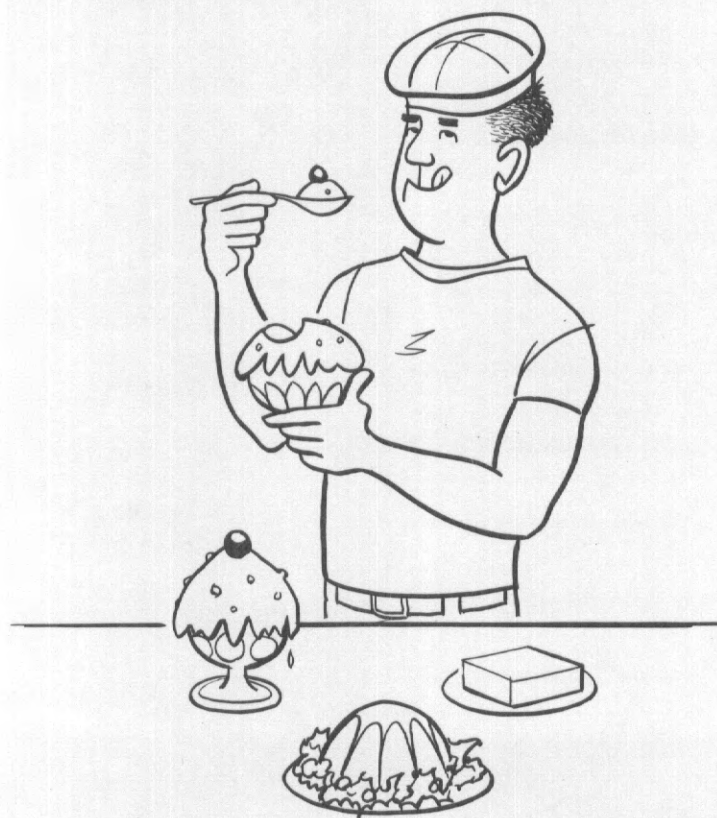
## PART D-XVII

### PIE DOUGHS AND FILLINGS



## PART D-XVIII

### ICE CREAM, GELATINS, AND PUDDINGS





## PART D-XIX

### SPECIAL MEALS: FLIGHT AND BOAT MEALS

