



Introductory Foods: A Laboratory Manual (6th Edition)

By Morr, Mary L.; Irmiter, Theodore F.

Prentice Hall, 1995. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: Agenda for Improving Nutrient Content of Prepared Foods. Nutrition Labeling and Education Act of 1990. Objectives of the Laboratory Experience. Laboratory Conduct and Responsibilities. Evaluation of Food Products. Metric Conversion. Table of Equivalents. Temperatures Used in Food Preparation. Microwave Cooking. Introduction and Demonstration. Basic Terms and Concepts. Descriptive Terms Used in Judging Characteristics of Baked Products. Muffins. Baking Powder Biscuits. Yeast Breads. Butter Type Cakes. Cream Puffs and Popovers. Fats and Oils. Pie Pastries: Fruit Pies. Deep Fat Frying. Starch. Rice, Paste Products, and Cereals. Milk. Cheese. Eggs and Custards. Egg Foams. Starch-Egg Combinations. Meat and Poultry-Tender Cuts: Dry Heat Methods. Meat and Poultry-Less Tender Cuts: Dry Heat Methods. Fish and Shellfish. Vegetables. Dried Legumes. Fruits. Soups. Salads. Salad Dressings. Gelatin. Beverages. Crystallization: Sugar (Candies) Crystallization: Water (Frozen Desserts). Meal Planning. Appendixes. Recipe Index. Subject Index.



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