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CULINARY ARTS / CREATIVE ARTS COMPETITION 1. Lunch Entrée/Meal - Meat Entrée Is Served With Appropriate Fruit(s), Vegetable(s), Grain And Milk. Examples: BBQ Chicken, Oven Roasted Chicken, Pizza, Spaghetti, Chili, Or Soup With Protein.

Needs To Be A Reimbursable Meal 2. Sandwich Or Wrap Plate - Entrée Is Serv 1th, 2024 Course Course Textbook Textbook Textbook ... May 16, 2014 · Bible)*, 3rd Ed., 2012 9781599821412 Saint Mary's Press Y Used In 9th-12th 166 Marriage & Life Choices Good News About Sex & Marriage, Revised Ed., 2004 Christopher West 9780867166194 St. Anthony Messenger Press N 166 Natural Family Planning: A Catholic 3th, 2024 INTRODUCTION TO CULINARY ARTS AND HOSPITALITY Culinary Arts. A Project-based Approach That Utilizes Higher Order Thinking, Communication, Leadership, And Management Processes Is Recommended. Topics Include Basic Culinary Skills In The Foodservice Industry, Safety And Sanitation, Nutrition, Basic Hospitality Skills, Customer Relations And Career Investigation. 2th, 2024.

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