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overcooking. (ii) Retain food juice. (i) Gather the ingredients. (iii) In a large bowl combine the egg, water, bread crumbs, onion, salt, and pepper and combine. Add the ground beef that has been broken into chunks, and mix gently, but thoroughly, with your hands to combine.

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Catering Craft Practice Waec Answers Author: hostmaster.inca-

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Catering Craft Practice Paper 2, WASSCE (SC), 2018 - WAEC

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Below is this year ' s WAEC syllabus for Catering Craft Practice. Note that this syllabus is for both Internal and external candidates. GENERAL AIMS AND OBJECTIVES The general objectives of the catering craft syllabus are to test candidates '

WAEC Syllabus for Catering Craft Practice - Complete Version

LOADING Wednesday, 10th April, 2019 Catering Craft Practice 3 (Alternative to Practical Work) - 9:30 a.m. – 10:10 a.m. ALWAYS SUBSCRIBE EARLY OR A DAY TO YOUR PAPER *CATERING ANSWERS* (1) How to Bake Bread Step 1: Ingredients. 1 cup warm water Step 2: Feeding the Yeast. First things first, you need to make the

2019 WAEC Catering Craft Practice 3 (Alternative to ...

CATERING CRAFT PRACTICE. GENERAL AIMS AND OBJECTIVES. The general objectives of the catering craft syllabus are to test candidates ' (a) level of development of professional attitude and skills; (b) understanding of all food commodities in terms of cost, quality and use; (c) understanding of the methods of cooking and ability to produce variety of dishes and drinks for various types of occasions, establishments and individuals; (d) understanding of dietary adequacies and procedure for ...

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