

[View Full Index](#)

## INDEX

Card No.	Card No.
<b>Basic Information</b>	<b>Equipment, Guidelines for</b>
A-19 Handling Frozen Foods, Guidelines for	A-33 Combi-Ovens
A-4 Measuring Equivalents, Table of	A-23 Convection Ovens
A-2 Terms Used in Food Preparation, Definitions of	A-34 Skittles
A-35 Use of Convenience Prepared Foods, Guidelines for	A-21 Steam Cookers
<b>Conversion Charts</b>	A-25 Steam Table, Baking and Roasting Pans, Capacities for
A-5 Can Sizes, Table of Weights and Measures for	A-24 Tilting Fry Pans
A-9 Container Yields, Canned Fruits, Guidelines for	<b>Ingredients</b>
A-13 Fruit Bars, Guidelines for	A-20 Antibrowning Agent, Use of
A-16 Measure Conversion, Guidelines for	A-28 Dehydrated Cheese, Use of
A-27 Metric Conversion, Guidelines for	A-11 Dehydrated Green Peppers, Onions, and Parsley Use of
A-1 Information for Standardized Recipes	A-8 Egg Equivalents, Table of
A-15 Weight Conversion	A-30 Herbs, Guide to Cooking with Popular
	A-10 Milk, Nonfat, Dry, Reconstitution Chart
	<b>Safety</b>
	A-32 "HACCP" (Hazard Analysis Critical Control Point) Guidelines

## INDEX

Card No.

**GUIDELINE CARDS****SECTION C - BEVERAGES**

- C-G-1 Brewing Coffee, Guidelines for
- C-G-4 Coffee Urn Capacities, Guidelines for

**SECTION D - BREADS AND SWEET DOUGHS**

- D-G-1 Recipe Conversion
- D-G-2 Preparation of Yeast Doughs, Guidelines for
- D-G-3 Retarded Sweet Dough Methods
- D-G-4 Good Quality Bread Products and Rolls, Characteristics of
- D-G-5 Poor Quality Bread Products and Rolls, Characteristics of

**SECTION G - CAKES**

- G-G-2 Batter Cakes, Characteristics of Good Quality/Bad Quality
- G-G-5 Cutting Cakes, Guidelines for
- G-G-7 High Altitude Baking
- G-G-4 Scaling Cake Batter, Guidelines for
- G-G-1 Successful Cake Baking, Guidelines for

**SECTION G - FROSTINGS**

- G-G-6 Prepared Frostings and Frosting Cakes, Guidelines for

Card No.

**SECTION H - COOKIES**

- H-G-1 General Information Regarding Cookies

**SECTION I - PASTRY AND PIES**

- I-G-1 Making One Crust Pies
- I-G-2 Making Two Crust Pies

**SECTION L - POULTRY**

- L-G-5 Timetable for Roasting Turkeys

**SECTION M - SALADS**

- M-G-1 Trays or Salad Bars, Guidelines for

**SECTION O - DRESSINGS, GRAVIES AND SAUCES**

- O-G-1 Sauces and Gravies, Guidelines for Preparing

**SECTION Q - VEGETABLES**

- Q-G-4 Potato Bar, Guidelines for
- Q-G-5 Dehydrated Vegetables, Guidelines for
- Q-G-6 Steam Cooking Vegetables, Guidelines for

**Additional Guidelines:**

- D-G-6 Guide for Hot Roll Make-up
- D-G-7 Guide for Sweet Dough Make-up

- G-G-3 Guidelines for Using Cake Mixes

- I-G-3 Directions for Making Turnovers
- I-G-4 Directions for Making Dumplings

- L-G-1 Guidelines for Using Oysters
- L-G-2 Guidelines for Using Shrimp
- L-G-3 Guidelines for Using Poultry
- L-G-4 Guidelines for Steaming Shellfish

- Q-G-1 Guidelines for Heating Canned Vegetables
- Q-G-2 Guidelines for Simmering Fresh Vegetables
- Q-G-3 Guidelines for Cooking Frozen Vegetables