Chapter 17 Breakfast Cookery Section 17.1 Meat and Egg Preparation



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking	
breakfast meats: ham, bacon, sausage, hash, steak, and smoked salmon	BREAKFAST PROTEINS • Selecting high-quality meat is the best way to ensure a quality breakfast protein food	
 cook bacon at low 	BREAKFAST MEAT COOKERY Most breakfast meat and egg dishes can be prepared quickly without much advance preparation	
cook bacon at low temperature to avoid shrinking	 EGG COOKERY Eggs must be cooked properly since undercooking poses a serious health threat, salmonella bacteria 	
eggs must be cooked at moderate temperatures to avoid tough, rubbery and discolored products		
Summary		

Common protein breakfast foods include meats and eggs.

Chapter 17 Breakfast Cookery Section 17.2 Breakfast Breads and Cereals



Note Taking

Directions As you read, write notes, facts, and main ideas in the Note Taking column. Write key words and short phrases in the Cues column. Then summarize the section in the Summary box.

Cues	Note Taking
home fries: diced and sliced fried potatoes	 QUICK-SERVICE BREAKFASTS The standard breakfast menu includes eggs, meat, potatoes, breads, pancakes, waffles, cereals, fruit, and yogurt
 bagels, scones, doughnuts, muffins, croissants, and English muffins are examples of ready- made breads 	BREAKFAST BREADS AND CEREALS • Breads can be pancakes, toast, biscuits, muffins, French toast, and waffles
Summary	

Some type of bread or cereal is usually found in a breakfast dish.