# **CHAPTER SUMMARY**

### Section 30.1

## **Food Preparation Techniques**

A recipe provides the information you need to prepare a dish. A good schedule and efficient work methods will help you organize meal preparation. Accurate measuring is a key to recipe success. A variety of techniques are used for cutting and mixing. Different cooking methods affect food in different ways. To cook successfully in a microwave, select the right cookware, and use recommended techniques.

#### Section 30.2

## **Table Service and Proper Etiquette**

Sharing meals as a family has several benefits. Common serving styles for family meals include family style, plate style, and buffet style. Each item in a place setting goes in a specific place. Special touches help make a table attractive and a meal memorable. Using good manners at mealtime allows everyone to have an enjoyable dining experience.