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bound of one another. Conduction. the movement of heat from one item to another through direct contact. (e.i. flame of gas burner to sauté pan). Slow cooking method.

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A cooking method that uses radiation from a heat source located above the food. gratiner. A finishing process that browns the top of a food product. roasting. A method that cooks food by surrounding it with hot air. baking. The method used to cook foods with a certain amount of

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added moisture in the oven, similar to roasting.

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