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Summary. The process of
cooking, baking, and

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preparing food is essentially an applied science. Bread baking provides a great example of the importance of having a scientific understanding of cooking and baking. One of the most important building

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blocks of food is water; human bodies, food, and environment are dependent on the unique chemistry and biology of this molecule.

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and cookery may properly be regarded as an experimental science. Food preparation and cookery involve many processes which are well described by the physical sciences.

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