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IHM Aurangabad 2020 Eligibility Criteria. Candidates are eligible to secure admission in hotel management and culinary arts courses offered at IHM Aurangabad only if they have cleared their Class 12 (in the 10+2 pattern) or any other equivalent examination from any stream. However, here candidates need to ensure that they have studied from an English medium school.

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Culinary Arts Pre-Test ANSWERS Culinary Essentials. In the field of cooking, there are specific terms and techniques you need to know, without taking the time to look them up. This section of the pretest deals with these “ Culinary Essentials. ” Abbreviations. What do these abbreviations mean? 1. C or c = CUP. 2. T = Tablespoon. 3. t ...

~~Culinary Arts Pre-Test—Burlington City High School~~

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