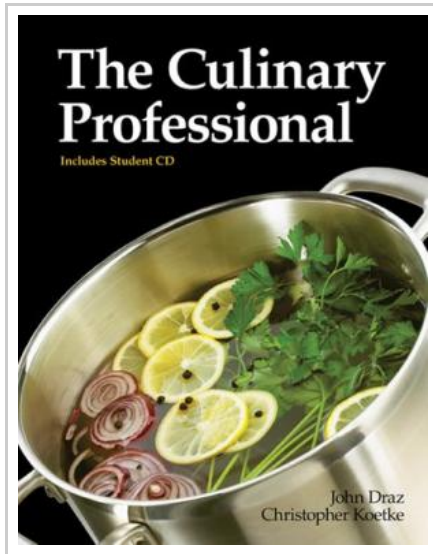




The Culinary Professional

By Draz, John; Koetke, Christopher

Goodheart-Willcox, 2009. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service!
Summary: The Culinary Professional provides students with a comprehensive explanation of culinary techniques, identification of the vast array of equipment and foods used in a professional kitchen, and an introduction to the knowledge and skills needed to manage a foodservice operation. This book gives students the basics for working in a foodservice operation as well as an excellent foundation for the study of classical cuisine. Careers in the culinary arts and a brief overview of the industry are also covered. * Step-by-step techniques for essential culinary skills. * Over 1,000 illustrations. * Repeated features on history, workplace issues, safety and sanitation, science and technology, culture, culinary tips, trends, health, and math. * Chapter activities on workplace math, problem-solving, and criticalthinking challenges, as well as minilabs. * Chapter on culinary history. * Bound-in student CD provides illustrated activities, primal cuts activities, recipes, and more.



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