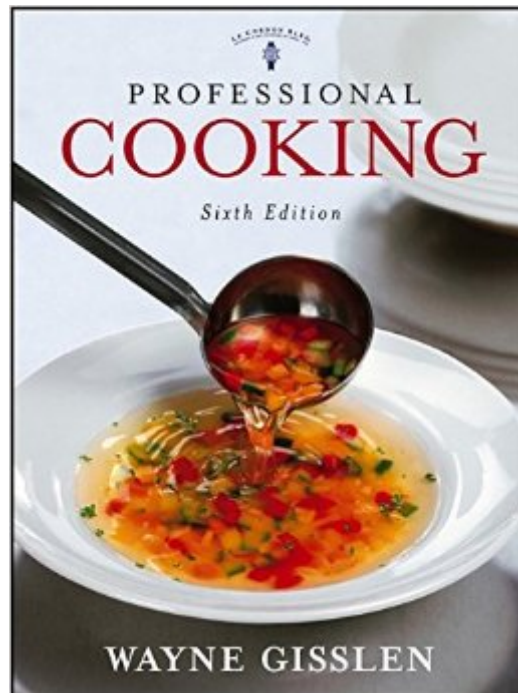


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# Professional Cooking, College Version



## Synopsis

Key features of this new Sixth Edition include: \* Over 100 new, fully tested recipes \* A brand new chapter on vegetarian cuisine, featuring different types of vegetarian diets \* Expanded and updated information, such as a contemporary look at presenting and garnishing food and a detailed history of modern food service \* Nearly 1,200 illustrations-including over 100 new photographs-highlight ingredients, step-by-step techniques, and plated dishes in splendid visual detail \* Completely revised, updated, and expanded vegetable chapters feature additional product identification and cooking techniques, as well as new recipes \* Revised and expanded Nutrition chapter features the new USDA nutritional guidelines \* Stunning new design-helpful sidebars and dedicated chapters on menus, recipes, and cost management; cooking with legumes, grains, and pastas; breakfast preparation; dairy; and beverages \* New culinaryE-Companion recipe management software features user-friendly navigation and robust content

## Book Information

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Average Customer Review: 4.6 out of 5 stars [See all reviews](#) (18 customer reviews)

Best Sellers Rank: #413,240 in Books (See Top 100 in Books) #200 in [Books > Cookbooks, Food & Wine > Professional Cooking](#) #79985 in [Books > Textbooks](#)

## Customer Reviews

Great professional cookbook. Although this book is not for the home cook, the recipes can be modified for smaller portions just watch the seasoning. One thing to remember is that the recipes are fully tested but they are NOT standardized because they were written for instruction. What this means is that most of the recipes are not the classic versions but modified versions designed in order to instruct the student. My only complaint, and I always have a complaint, is the quality of paper which affects the picture quality as well. The paper seems too thin vs. in the previous versions, the paper was thicker. This happened also with a couple of the CIA books. I think this is a new trend with textbooks. Another thing I want to point out is that the Software that comes with it will not work

on Vista. It only seem to work with Windows XP. Like other books that I purchase from , this book had the corners bended and the front cover was scratched. I think that should work on the this issue but overall I'm happy with the purchase.

My son started culinary school this year, and this was one of his first textbooks. He and I enthusiastically poured over it that first day, and I was so impressed I picked up a copy on .This is not a cookbook - though it has plenty of superb recipes. It is a textbook on art of cooking. Knife skills, spices, flavors, how to make stocks and sauces, presentation. This is professional level cooking from an expert chef.This is one of the best purchases an amateur like me can make. I've carried this book with me for months at work, just to enjoy it in my leisure moments. It's that good.The recipes are excellent, and the software included on the CD allows you to change portion and serving sizes easily. All of the recipes I've tried so far have been excellent.

I got this book as a required book for culinary school. Right off the bat (as my school told me on day one), I should let you know that this is not the bible of culinary books. There's no such thing. However, as far as basic recipes, guidelines and procedures go, this book is pretty solid. It has all of the basics, and a lot of knowledge for home or professional use.

I had been eyeing this book at the local community college each time I took a non-professional/recreational cooking class. When I finally bought a copy I couldn't wait to sit down and actually open it. I had so much fun looking at everything this book offered. Obviously it is geared for the professional cook but there is sooooo much information and great recipes, that even a novice cook can find something. Skills can be learned, new and exciting flavour combinations, just about everything! I highly reccomend this book for anyone to keep right next to their stove.

My mistake, this is not the book I thought is was going to be. I thought it would be information on how to cook but it is only a book full of exam questions, a teachers guide of test questions and answers. I miss understood the description when I ordered it. If you need to study for a cooking exam, then this would be a great book.

Wanted to replace a book that my cousin WOULD NOT return (probably because it is so wonderful), and wanted the replacement in the same or nearly the same condition as mine is. Rec'd the book and CD well before order expiration, and in LIKE NEW condition. Good value for money spent.

Excellent book! We received it a lot earlier than expected, and it is in perfect condition. Wonderful pictures and the questions are great for review even though we are not in a class

Bought this for my son, then ordered another for myself. So much I didn't know. I'm just a home cook, but the insite provided here is beyond valuable.

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