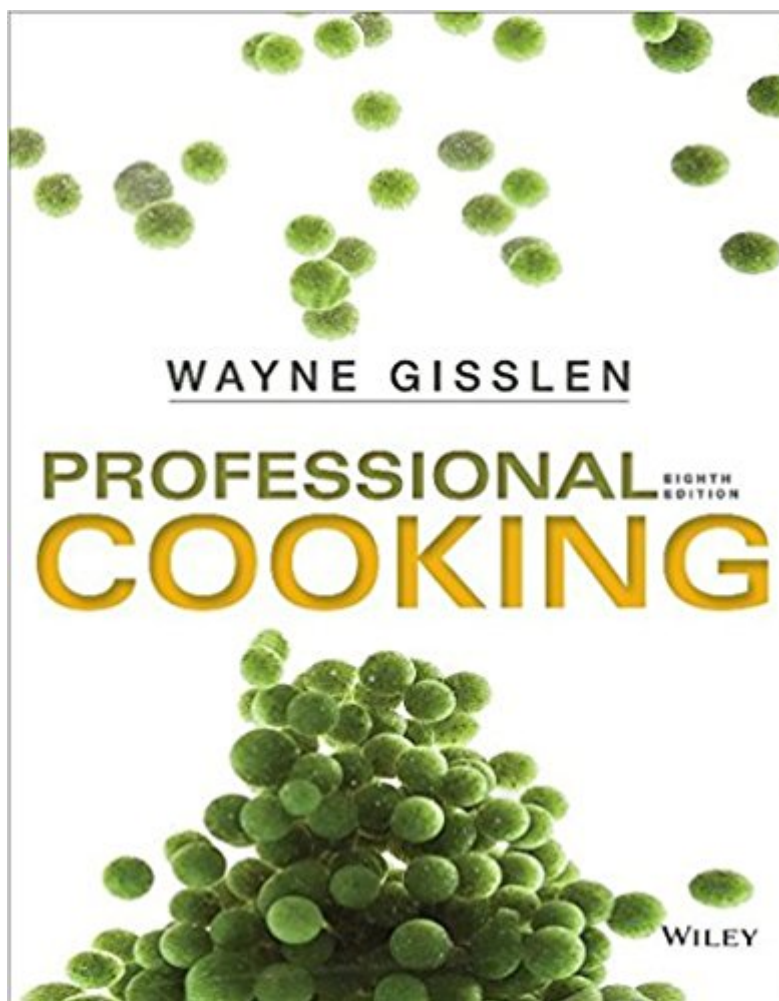


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Professional Cooking



Synopsis

Professional Cooking, 8th Edition reflects the changing nature of our understanding of cooking and related fields such as food safety, nutrition, and dietary practices, as well as new thinking about how best to teach this material.Â Â Familiar material reflects the core curriculum that has stayed focused on the essentials, the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen.

Book Information

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Customer Reviews

Easy to follow even a home cook can make these receipes. We use this book religiously in class. Its a wealth of information, offers variations to recipes and classic ways of doing it.

In simple and clear English prose (which seems to befuddle the food industry in general), Wayne Gisslen provides an excellent overview of and introduction to the food industry. I had to use this textbook for the culinary skills course I was taking, and it supplemented well my cooking labs. Because it's such a big book and it's almost encyclopediac in nature I would have never considered buying it if I were not taking a culinary skills course.

I'm planning on taking going to our local college cooking school. Filled with lots of great info. Not for the causal cook.

I bought this book as a gift for my friend, who's working as a butcher in a 5* hotels kitchen and is responsible for everything related to meat: planing the meat menus, ordering the meats, seasoning,

preparing it in all the ways necessary. He's also very passionate about cooking. This book is like nothing we saw before. It contains everything you could think of (and even what you wouldn't), about a professional kitchen. So complete, well organized and explaining everything clearly. Is a great book for those working in kitchens and also for those who just simply love cooking. I checked the book before giving it to my friend, to make sure it is the right thing, and I was amazed. So many things, questions I had, recipes I was looking for everywhere to find the right one, there were just there, all in one book. I can only say one thing: buy it, it worth every penny. If you like to cook, you will fall in love with this book.

This is my text book for a class I am taking in culinary called Basic Prep. I thought I knew a lot about cooking, boy was I wrong. If you want to learn how to be a professional chef this is the book you need. Not only does it teaches you all the in's and out's of culinary cooking but also has lots of recipes to try it on. I highly recommend it.

I bought this book because I am a personal chef. I wanted to know what students know and apply those at home without the cost of tuition. This book explains everything from A-Z. I LOVE IT! This is awesome. This book is highly recommended for people who want to know about food from the beginning and then some. I think Wayne, the author, does a tremendous job here. Don't wait - get it NOW!

yes this worked for me it was in good condition just took a little long to receive it. On the other hand the other book I ordered was Servsafe and I was very disappointed, since I ordered the book with the test included and received it without.

This is a fantastic compilation of knowledge! I used this book in culinary arts school as the text for 2 separate courses. It is filled with information and should be on the shelves of any chef, aspiring chef and serious self-taught home cook that wants to LEARN. If you are looking for recipes and for a "witty" dialogue with a not so bright or overly cheery housewife author, shop around - this isn't that book. If you are looking for a college text (10th grade reading level...) teeming with information....ding ding ding you picked a winner. The recipes are basic, but suffice to say there is a chapter or more of information leading up to the recipe, if your dish doesn't turn out, you can only blame yourself :) Bon Appetit!

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