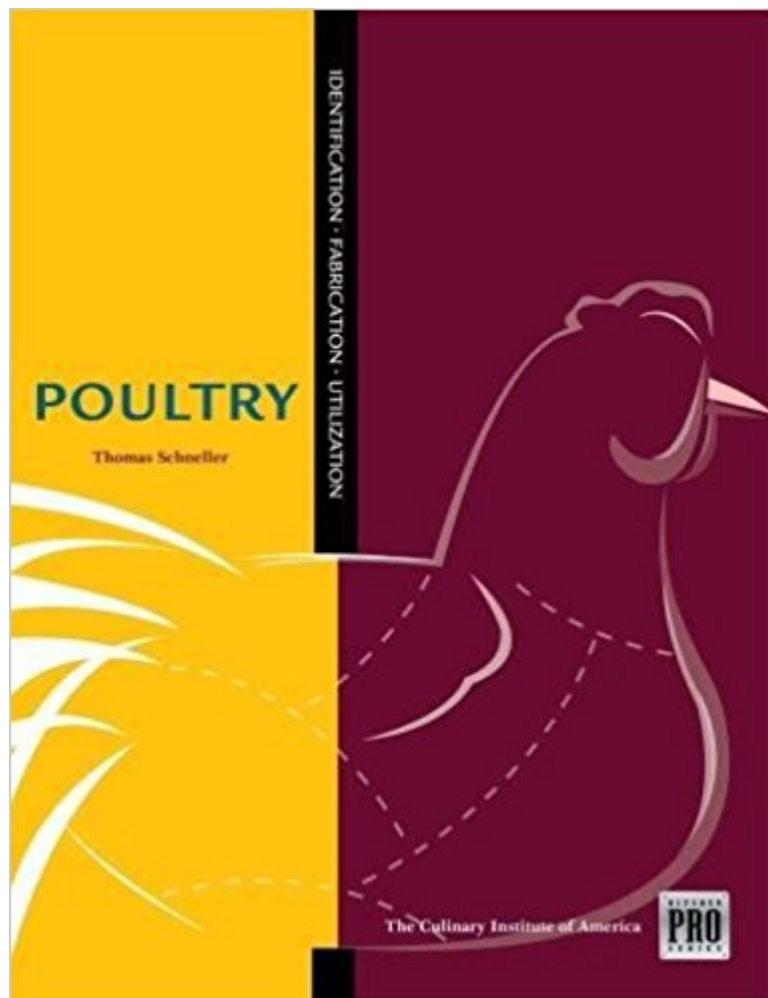




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The Kitchen Pro Series: Guide To Poultry Identification, Fabrication And Utilization



Synopsis

The Kitchen Pro Series: Guide to Poultry Identification, Fabrication and Utilization is the definitive manual on purchasing and fabricating poultry products. Designed for chefs, foodservice managers, purchasing agents, culinary students and instructors, custom shop operators, and food enthusiasts, Additional features include storage information, basic preparation methods for each type of poultry product, and recipes.

Book Information

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Customer Reviews

Chef Schneller is currently an associate professor teaching at the Culinary Institute of America specializing in meat and fish butchery. Chef Schneller is a classically trained butcher who grew up working in a family meat market that focused on wholesale and retail meat production. He was involved in meat selection and procurement in the meat markets of New York City. He also owned and operated Schneller's Restaurant that operated from 1976-1999 and was involved in all aspects of the business including all purchasing.

How to cut up and cook poultry. This includes ducks as well as turkeys and chickens. I needed this book for a culinary class for extra information and was not disappointed.

purchased for a butchery class but worth buying for home use.

This text as written by a culinary professional is well suited for my preparation to deliver my practical training to the chefs of tomorrow.

Exactly as described

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