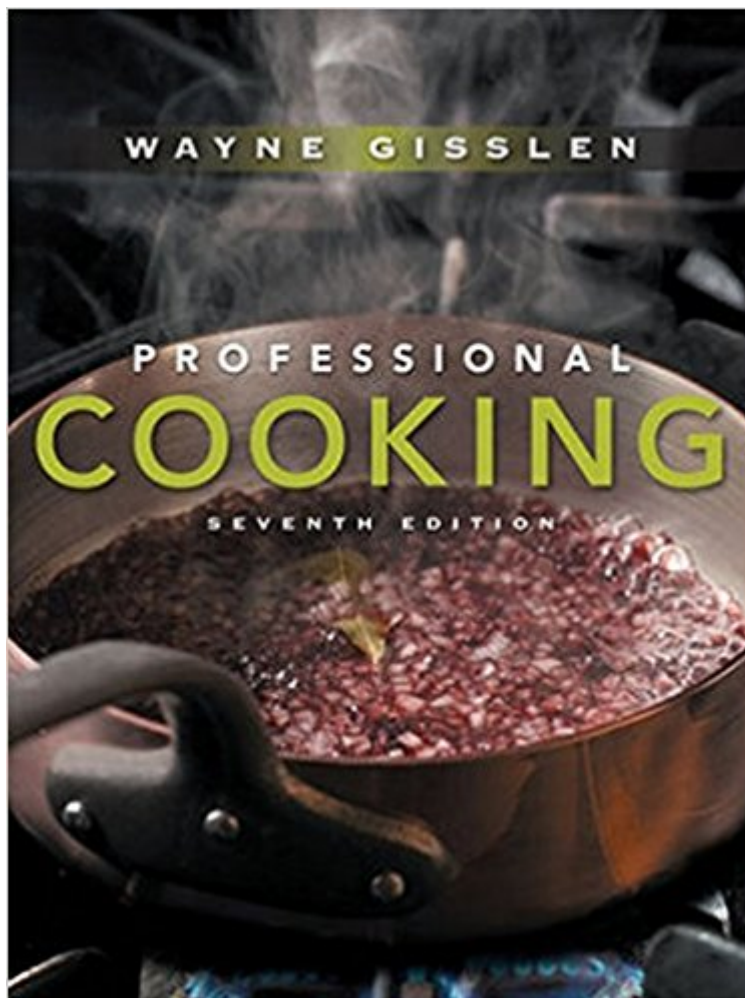




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Professional Cooking, 7th Edition



Synopsis

Packed with more than 650 recipes plus 600 variations and more information than ever before, the Seventh Edition of this cornerstone professional resource offers complete, step-by-step instruction in cooking principles and the techniques necessary for success as a professional chef. Wayne Gisslen's Professional Cooking has been used by hundreds of thousands of chefs to master the basics of their craft, including knife skills, knowledge of ingredients, and plating techniques. More than 100 new recipes, including fresh ideas for meats, poultry, vegetables, and grains, as well as an increased focus on international recipes Updated information on the latest nutrition guidelines and enhanced coverage of topics including food science, molecular gastronomy, and culinary math More than 1,000 instructive illustrations and photos, including more than 220 all-new color photos highlighting new recipes and procedures Wayne Gisslen is also the author of Advanced Professional Cooking, Professional Baking, and The Chef's Art, all from Wiley Whether you are studying or training in professional food preparation or just want to take your home cooking to a higher level, this authoritative text is your essential guide to all the most vital professional techniques. --This text refers to an out of print or unavailable edition of this title.

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Customer Reviews

This is the best-selling undergraduate food preparation textbook in the marketplace. It has a long standing reputation for being comprehensive, yet easy for students to understand and follow.

Wayne Gisslen's reputation for being able to simply, yet comprehensively, communicate information

to beginning chefs is unsurpassed. Professional Cooking, Seventh Edition includes videos that will help further illustrate the correct techniques in the kitchen. On top of that there are over 100 new recipes, some with particular emphasis on international cooking. Enhanced visual program includes over 220 new color photos, including plated dishes, procedures, and products. Approximately 100 new recipes have been added, for a total of 650 recipes plus another 600 variations. More focus on international recipes and variations. Enhanced topical coverage on such things as: food science, molecular gastronomy, international recipes, and culinary maths. Chapter 10, Understanding Meats, now includes all information on meat fabrication in one convenient place. Up-to-date nutrition guidelines. Thoroughly revised and enhanced CulinarE-Companion Recipe Management software contains all recipes from the book and 90 bonus recipes. The software is available through download with the registration code in the back of the book. Test Your Culinary Knowledge True/False Food containing disease-causing bacteria is likely to smell or taste spoiled. After curing, foods are air-dried for a short time before being smoked Steam is a better conductor of heat than air is. If both raw and cooked meats must be in the same refrigerator, store the cooked meats on the higher shelves and raw meats on the lower shelves. Short Answer How do you carry a knife safely? The starch used to thicken cream pie fillings is

_____. Multiple Choice Which of the following source-->food-borne disease combinations is correct? (a) shellfish-->trichinosis (b) pork-->infectious hepatitis (c) poultry-->streptococcal infections (d) food workers-->staphylococcus food poisoning Frozen foods are best defrosted_____. (a) at room temperature (b) under refrigeration (c) in the microwave at least a day in advance (d) in a warm place A cake formula calls for emulsified shortening, but you have run out. Which of the following can you substitute? (a) regular shortening (b) butter (c) half margarine and half regular shortening (d) none of the above Which of the following is not a good technique for keeping the breast moist while roasting turkey? (a) Barding the breast (b) Roasting the turkey breast down (c) Basting with stock instead of fat (d) Cooking the breast and leg sections separately Answer Key True/False F T T T Short Answer Hold it beside you, point down, with the sharp edge back and away from you. Don't swing your arm. Whenever possible, carry knives in a sheath. Warn other workers when you are carrying a knife past them. Cornstarch Multiple Choice D B B C

'... it is an excellent reference for the serious home cook...a very appropriate resource to build your knowledge.' (Culinaria Libris, September 2010). --This text refers to an out of print or unavailable edition of this title.

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 shore 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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