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3rd and 4th Editions

THIRD EDITION



PROFESSIONAL COOKING

4th Edition

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Professional Cooking Wayne Gisslen 4th Edition

Ying-Ying Zheng



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Professional Cooking, EMEA Edition Wayne Gisslen, 2019-01-07 The Ninth Edition of Professional Cooking 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 What has not changed is the core material that focuses on the essentials the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen and the development of manual skills to apply this knowledge Professional Cooking, College Version Wayne Gisslen, 2010-01-19 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 , *Professional Cooking for Canadian Chefs* Wayne Gisslen, Mary Ellen Griffin, Le Cordon Bleu, 2006 Wayne Gisslen's Professional Cooking for Canadian Chefs has helped train hundreds of thousands of professional chefs with clear in depth instruction on the critical cooking theories and techniques successful chefs need to meet the demands of the professional kitchen Now with 1 200 recipes and more information than ever before this beautifully revised and updated edition helps culinary students and aspiring chefs gain the tools and confidence they need to succeed as they build their careers in the field today Essentials of Professional Cooking Wayne Gisslen, 2015-03-23 Essentials of Professional Cooking Second Edition focuses on fundamental cooking procedures and techniques functions of ingredients and desired results to empower the reader with the keen understanding necessary to prepare virtually any dish to perfection without relying solely on a recipe Specially constructed to meet the on the job demands of food service managers the streamlined approach of Essentials of Professional Cooking Second Edition extends the benefits of this material to students and professionals in hospitality management and food service management Professional Baking Wayne Gisslen, 2004-04-06 One of the most respected cookbooks in the industry the 2002 IACP Cookbook Award Winner for Best Technical Reference Professional Baking brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning Le Cordon Bleu in

one volume The revised Fourth Edition offers complete instruction in every facet of the baker's craft offering more than 750 recipes including 150 from Le Cordon Bleu for everything from cakes pies pastries and cookies to artisan breads Page after page of clear instruction the hallmark of all Gisslen culinary books will help you master the basics such as pate brisee and puff pastry and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts

Cuisine and Culture Linda Civitello, 2007-03-09 An illuminating account of how history shapes our diets now revised and updated Why did the ancient Romans believe cinnamon grew in swamps guarded by giant killer bats How did the African cultures imported by slavery influence cooking in the American South What does the 700 seat McDonald's in Beijing serve in the age of globalization With the answers to these and many more such questions Cuisine and Culture Second Edition presents an engaging informative and witty narrative of the interactions among history culture and food From prehistory and the earliest societies around the Tigris and Euphrates Rivers to today's celebrity chefs Cuisine and Culture Second Edition presents a multicultural and multiethnic approach that draws connections between major historical events and how and why these events affected and defined the culinary traditions of different societies Fully revised and updated this Second Edition offers new and expanded features and coverage including New Crossing Cultures sections providing brief sketches of foods and food customs moving between cultures More holiday histories food fables and food chronologies Discussions of food in the Byzantine Portuguese Turkish Ottoman and Austro-Hungarian empires Greater coverage of the scientific genetic modification of food from Mendel in the 19th century to the contemporary GM vs organic food debate Speculation on the future of food And much more Complete with sample recipes and menus as well as revealing photographs and illustrations Cuisine and Culture Second Edition is the essential survey history for students of food history

Fundamentals of Menu Planning Paul J. McVety, Bradley J. Ware, Claudette Lévesque Ware, 2008-03-03 Understanding the fundamentals of menu planning is essential to building a successful foodservice concept since the menu is the foundation upon which a foodservice operation builds both its reputation and profit Reflecting the latest menu trends in the restaurant industry the authors show how research surveys and sales analysis are key to menu planning and design Fundamentals of Menu Planning Third Edition presents a complete overview of key aspects of menu planning including designing writing costing marketing and merchandising a menu The content in this edition is divided into three parts Part I focuses on the evolution of the menu and includes topics such as menu trends in the industry performing market research and creating a market survey nutrition and dietary guidelines and menu planning Part II examines the financial aspects of menu planning such as performing a yield test creating and writing standardized recipes and recipe costing Part III covers writing designing and merchandising the menu With this accessible resource hospitality management students culinary students restaurateurs and other foodservice professionals will all gain a thorough understanding of how an effective and successfully planned menu

is fundamental to the success and profitability of the wider foodservice enterprise

The Complete Idiot's Guide to Success as a Chef Leslie Bilderback CMB, 2007-02-06 How to thrive in one of today's top ten dream professions Despite the long hours arduous training and grueling physical work the allure of being a professional chef has made it one of the fastest growing career markets in America today In this must have guide a master chef and baker gives practical up to date advice on everything aspiring chefs and expert chefs looking for the next career move need to know including how to apprentice at a five star restaurant connect with renowned chefs and bakers open their own restaurant and much much more Expert author with decades of restaurant experience One of today's top ten dream professions in America Culinary institutes have seen an explosion in their enrollment of between 50% to 100% annually Covers gourmet restaurants upscale hotels catering specialty food shops gourmet takeout bakeries and much more

BakeWise Shirley O. Corriher, 2008-10-28 The James Beard Award winning bestselling author of CookWise and KitchenWise delivers a lively and fascinating guide to better baking through food science Follow kitchen sleuth Shirley Corriher as she solves everything about why the cookie crumbles With her years of experience from big pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine Shirley looks at all aspects of baking in a unique and exciting way She describes useful techniques such as brushing your puff pastry with ice water not just brushing off the flour to make the pastry higher lighter and flakier She can help you make moist cakes shrink proof perfect meringues big crisp cream puffs amazing pastries and crusty incredibly flavorful open textured French breads such as baguettes Restaurant chefs and culinary students know Shirley from their grease splattered copies of CookWise an encyclopedic work that has saved them from many a cooking disaster With numerous At a Glance charts BakeWise gives busy people information for quick problem solving BakeWise also includes Shirley's signature What This Recipe Shows in every recipe This scientific and culinary information can apply to hundreds of recipes not just the one in which it appears BakeWise does not have just a single source of knowledge Shirley loves reading the works of chefs and other good cooks and shares their tips with you too She applies not only her expertise but that of the many artisans she admires such as famous French pastry chefs Gaston Len tre and Chef Roland Mesnier the White House pastry chef for twenty five years and Bruce Healy author of Mastering the Art of French Pastry Shirley also retrieves lost arts from experts of the past such as Monroe Boston Strause the pie master of 1930s America For one dish she may give you techniques from three or four different chefs plus her own touch of science better baking through chemistry She adds facts such as the right temperature the right mixing speed and the right mixing time for the absolutely most stable egg foam so you can create a light as air g noise every time Beginners can cook from BakeWise to learn exactly what they are doing and why Experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past such as Pont Neuf a creation of puff pastry p te choux and pastry cream and Religieuses adorable little nuns made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing Some will

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