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The official primer for the American Culinary Federation, the nation's largest professional organization for chefs & cooks is a departure from other culinary textbooks. It teaches the theory of cooking, presenting the fundamentals of culinary arts in a fashion that leads the student to the heart of the subject by teaching how & why things happen. The basis is classical in orientation while presenting modern concepts pertaining to nutrition, presentation, & flavor. A team of certified master chefs, master pastry chefs, executive chefs, food scientists, dieticians, & culinary educators provided the core information for the text, each researching, then

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writing in the areas of their expertise. A main writer coordinated the effort by putting the information into a common writing style. The five sections of the book include: General Information, Essential Knowledge For Understanding Culinary Preparation, Hot Food Preparation, Garde Manger, & Baking. The book is designed for the serious student of the culinary arts, but is accessible to anyone. This is a hardbound text with a durable wipe-clean kivar cover. The overall design makes for easy reading with over 200 original drawings. THE ART & SCIENCE OF CULINARY PREPARATION is now available from the: A.C.F.E.I., P.O. Box 3466, St. Augustine, FL 32085, (800) 624-9458 or (904) 824-4468. The cost is \$32.00 plus \$3.00. for shipping & handling, with quantity discounts available upon request.

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Dr. Noel Cullen's first edition of this book achieved his original aim "to create an information, educational, and training resource for all culinarians." As Chef Ferdinand Metz said in the foreword to the second edition, "This book fills a void in the industry and brings the matter of supervision in the kitchen to the fore." The need for chef supervisors in the kitchen to direct, mentor, and lead staff with the same high level of expertise and professionalism that they practice in the art and science of culinary preparation has not diminished—it has grown. Twenty-first-century culinarians must prepare themselves with culinary knowledge and knowledge of supervision, training, and management. Dr. Cullen recognized this need and provided a valuable resource that would assist future culinarians in this endeavor. The importance in the kitchen of teamwork, mentoring, leadership, supervision, training, management, and a

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total quality focus continues unabated. Total quality in foodservice has always been and always will be achieved through teamwork driven by leadership, management, supervision, and training. This third edition continues Dr. Cullen's foresight in using the principles of total quality management as the foundation for culinary supervision, training, and management. It has been enhanced with updated information, expanded discussions of topics including leadership, diversity, and training technology, and case studies to assist the reader in understanding and applying the information. My appreciation goes out to Keith E. Gardiner of Guilford Technical Community College and John Britto of San Joaquin Delta College for their review of the manuscript. Supplemental materials have been expanded to include an instructor's manual, PowerPoint slides, and a test bank. Jerald W. Chesser, EdD, CEC, FMP, CEC

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Plating exposes a chef's deepest beliefs about what food is, and how food should be. This book provides the prerequisites to cultivating a professional viewpoint, to investigate these deeper meanings, by considering the different ways a chef looks at food. The goal of the text is to provide a map of how a chef creates a plate of food by considering common questions such as: *Where in the menu is this food item to be placed? And how will it be served?* Structured as a design process, this book outlines how personal creativity and professional traditions fuse to create successful plated presentations of food.

White Goat Cheddar, Danish Blue, Stilton, Holland Gouda. If you're confident in the kitchen and crave cheese, you can learn to

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make it at home. Each of these 30 recipes is rated by difficulty: Easy would be the soft French cheese, Fromage Blanc; Medium, due to the handwork, patience, and time, would be Stilton; and Difficult, for those who enjoy a challenge and love puttering about the kitchen, would be Camembert, because it takes about 9 hours to complete the processes. Each recipe alerts you to the amount of time involved, and how best to store your finished cheese. You're likely to own some of the supplies and equipment required, and the recipe will alert you when a cheese requires specific products or molds, all of which are easily obtainable. So what could be better than impressing your dinner guests with homemade Feta with pita chips, or that Feta Spinach Olive Pie recipe that incorporates it!

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A kitchen classic for over 35 years, and hailed by Time magazine as "a minor masterpiece" when it first appeared in 1984, *On Food and Cooking* is the bible which food lovers and professional chefs worldwide turn to for an understanding of where our foods come from, what exactly they're made of, and how cooking transforms them into something new and delicious. For its twentieth anniversary, Harold McGee prepared a new, fully revised and

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updated edition of *On Food and Cooking*. He has rewritten the text almost completely, expanded it by two-thirds, and commissioned more than 100 new illustrations. As compulsively readable and engaging as ever, the new *On Food and Cooking* provides countless eye-opening insights into food, its preparation, and its enjoyment. *On Food and Cooking* pioneered the translation of technical food science into cook-friendly kitchen science and helped birth the inventive culinary movement known as "molecular gastronomy." Though other books have been written about kitchen science, *On Food and Cooking* remains unmatched in the accuracy, clarity, and thoroughness of its explanations, and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques. Among the major themes addressed throughout the new edition are:

- Traditional and modern methods of food production

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and their influences on food quality · The great diversity of methods by which people in different places and times have prepared the same ingredients · Tips for selecting the best ingredients and preparing them successfully · The particular substances that give foods their flavors, and that give us pleasure · Our evolving knowledge of the health benefits and risks of foods On Food and Cooking is an invaluable and monumental compendium of basic information about ingredients, cooking methods, and the pleasures of eating. It will delight and fascinate anyone who has ever cooked, savored, or wondered about food.

This new textbook provides a complete study of human resource management from the perspective of management and operation in a hospitality environment. The hospitality industry continues to

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grow every day, bringing new challenges and opportunities. This up-to-date textbook provides the information on effective human resource management that managers need to know to succeed in today ' s competitive hospitality business environment.

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