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Wherever one's career in the culinary arts may take them, this book will remain a valuable reference. It can support readers throughout their culinary education and certification, as well as throughout their professional career. This book presents a foundation — from the objectives and key terms that introduce each chapter to the

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activities and recipes that round it out, this book is organized to highlight and explain the basic competencies of a professional cook or chef. Section One takes a moment to look back at the importance of the culinary arts in the history of humankind as well as a glimpse ahead into the careers of culinary professionals. Section Two

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introduces important concepts for any professional cook or chef: nutrition, food safety, and food science. Section Three continues the development of some basic professional skills by exploring the purpose and uses for math and recipes in the professional kitchen. Section Four introduces the tools of the trade. Section

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Five is devoted to the ingredients found in a professional kitchen, from fresh herbs to meats to canned goods. Sections Six through Twelve are the heart of this book – basic cooking skills – stocks, sauces, saut é s, roast, vegetables, starches, breakfast, baking and more. Also presents a broad view of the culinary globe by

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grouping it into large geographic areas: Europe and the Mediterranean; the Americas; and Asia. Appropriate for cooks, culinary apprentices, culinary trainees, chefs, and chef educators.

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restaurant, bar, hotel, country club—any place that serves beverages to customers. It provides readers with the history of the beverage industry and appreciation of wine, beer, and spirits; information on equipping, staffing, managing, and marketing a bar; and the purchase and mixology of beverages. New topics in this

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edition include changes to regulations regarding the service of alcohol, updated sanitation guidelines, updates to labor laws and the employment of staff, and how to make your operation more profitable. New trends in spirits, wine, and beer are also covered.

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