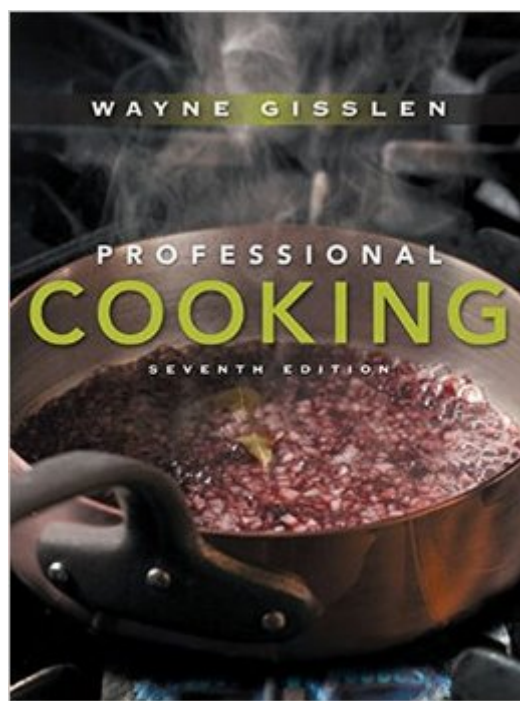


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# Professional Cooking, 7th Edition



## 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.

## Book Information

Hardcover: 1120 pages

Publisher: John Wiley and Sons; 7th edition (January 11, 2010)

Language: English

ISBN-10: 0470197528

ISBN-13: 978-0470197523

Product Dimensions: 8.5 x 1.8 x 10.9 inches

Shipping Weight: 7 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars See all reviews (144 customer reviews)

Best Sellers Rank: #163,159 in Books (See Top 100 in Books) #41 in Books > Cookbooks, Food & Wine > Cooking Methods > Large Quantities #93 in Books > Cookbooks, Food & Wine > Cooking Methods > Gourmet #100 in Books > Cookbooks, Food & Wine > Professional Cooking

## Customer Reviews

I grew up with great home cooking and always took it for granted. When I went off to University I quickly realized that Macaroni & cheese would not do me the way it seemed to for many of my colleagues, so I set out to bolster my impoverished culinary skills. After several years of over-the-phone consultations with mom, experimentation, and generally bland meals, I still lacked

the basic knowledge and skill to tackle any but the most detailed recipes, and I had more questions than answers. Then I stumbled upon Wayne Gisslen's "Professional Cooking 4th Ed." The standard text for many culinary schools, Gisslen's well organized text book is a must for the aspiring amateur home chef. Expertly laid out and documented with beautiful photography, it will take your cooking to the next level. Gisslen has structured his book to first provide you with an in-depth knowledge of ingredients and basic cooking techniques, these are then applied in the many exquisite recipes that follow. For example, chapter 10: Understanding Meats has subsections on: Composition, Structure and Basic Quality Factors; Understanding the Basic Cuts; Cooking and Handling Meats. The following chapter then applies these principles in recipes grouped according to cooking method. The recipes range from fairly simple to more involved and all the ones I've tried have been outstanding. ONE WORD OF CAUTION! This is NOT a step-by-step cookbook that the beginner cook can just pick up to whip up a meal on the spur or the moment. All the recipes require knowledge of the basic cooking techniques which are covered in the previous chapter(s). This is an amazingly in-depth text book and requires time spent in careful study.

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