



Professional Chef

By Culinary Institute of America

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Professional Chef By Culinary Institute of America

High quality, well-made, well-maintained knives - and the skills to use them properly - are among a chef's most important assets. This book explains how to use and care for these essential tools. Easy-to-follow instructions cover all of the basic knife cuts and techniques - including peeling, paring, trimming, carving, chopping, dicing and filleting - and offer an excellent foundation for building speed and ensuring kitchen safety. The book also features invaluable information on small tools, such as rotary peelers and zesters, along with meat grinders, food processors and other larger equipment.

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Editorial Review

From the Back Cover

When you watch a professional magic act, you may find yourself awed by the trick. You are a willing believer in the illusion created by the magician. If, however, you are a magician, you are no longer in awe of the trick itself. You are astonished by the skill and finesse of the magician?the ease, the apparent effortlessness of motion.

Chefs are a great deal like magicians. To the novice, the transformation of a carrot to a pile of perfectly even julienne is almost miraculous. To the seasoned chef, the miracle is the skill, the coordination, and rhythm of the right tool in an accomplished hand.

Founded in 1946, THE CULINARY INSTITUTE OF AMERICA is an independent, not-for-profit college offering bachelor?s and associate degrees in culinary arts and baking and pastry arts. Courses for foodservice professionals are offered at the college?s main campus in Hyde Park, New York, and at its additional campus for continuing education, The Culinary Institute of America at Greystone, in St. Helena, California.

Users Review

From reader reviews:

Melissa Alfonso:

The ability that you get from Professional Chef will be the more deep you looking the information that hide within the words the more you get considering reading it. It does not mean that this book is hard to understand but Professional Chef giving you buzz feeling of reading. The author conveys their point in selected way that can be understood by anyone who read this because the author of this publication is well-known enough. That book also makes your own personal vocabulary increase well. It is therefore easy to understand then can go along, both in printed or e-book style are available. We advise you for having that Professional Chef instantly.

Theodore Huff:

This Professional Chef are generally reliable for you who want to become a successful person, why. The main reason of this Professional Chef can be one of several great books you must have is definitely giving you more than just simple examining food but feed a person with information that possibly will shock your preceding knowledge. This book is definitely handy, you can bring it everywhere and whenever your conditions both in e-book and printed people. Beside that this Professional Chef forcing you to have an enormous of experience like rich vocabulary, giving you test of critical thinking that we realize it useful in your day pastime. So , let's have it and enjoy reading.

Albert Collins:

In this period globalization it is important to someone to find information. The information will make

professionals understand the condition of the world. The health of the world makes the information simpler to share. You can find a lot of referrals to get information example: internet, magazine, book, and soon. You will observe that now, a lot of publisher that will print many kinds of book. Often the book that recommended to you is Professional Chef this publication consist a lot of the information in the condition of this world now. That book was represented how does the world has grown up. The words styles that writer use for explain it is easy to understand. The particular writer made some research when he makes this book. That is why this book appropriate all of you.

Marie Miles:

What is your hobby? Have you heard in which question when you got pupils? We believe that that question was given by teacher to the students. Many kinds of hobby, All people has different hobby. So you know that little person like reading or as examining become their hobby. You have to know that reading is very important as well as book as to be the factor. Book is important thing to provide you knowledge, except your own teacher or lecturer. You will find good news or update with regards to something by book. Different categories of books that can you choose to use be your object. One of them is niagra Professional Chef.

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