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KEY=STUDY - STOKES FRANKLIN

THE PROFESSIONAL CHEF 8TH EDITION WITH STUDENT STUDY GUIDE AND IN THE HANDS OF A CHEF SET

Wiley

PROFESSIONAL BAKING

John Wiley & Sons 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.

THE PROFESSIONAL CHEF

John Wiley & Sons "The bible for all chefs." —Paul Bocuse Named one of the five favorite culinary books of this decade by Food Arts magazine, The Professional Chef is the classic kitchen reference that many of America's top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works. Now, the ninth edition features an all-new, user-friendly design that guides readers through each cooking technique, starting with a basic formula, outlining the method at-a-glance, offering expert tips, covering each method with beautiful step-by-step photography, and finishing with recipes that use the basic techniques. The new edition also offers a global perspective and includes essential information on nutrition, food and kitchen safety, equipment, and product identification. Basic recipe formulas illustrate fundamental techniques and guide chefs clearly through every step, from mise en place to finished dishes. Includes an entirely new chapter on plated desserts and new coverage of topics that range from sous vide cooking to barbecuing to seasonality Highlights quick reference pages for each major cooking technique or preparation, guiding you with at-a-glance information answering basic questions and giving new insights with expert tips Features nearly 900 recipes and more than 800 gorgeous full-color photographs Covering the full range of modern techniques and classic and contemporary recipes, The Professional Chef, Ninth Edition is the essential reference for every serious cook.

PROFESSIONAL COOKING

Wiley

STUDY GUIDE TO ACCOMPANY PROFESSIONAL COOKING, 9TH EDITION

Wiley Global Education This is the study guide to accompany Professional Cooking, 9e 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. strong style="font-family: Arial; font-size: 13.3333px;"

NUTRITION FOR FOODSERVICE AND CULINARY PROFESSIONALS

Wiley The study of nutrition has grown in importance for the hospitality industry and is now a required course in the hospitality curriculum. This is because of increased awareness among the general consumer who demands healthy food and a well-balanced diet. This new edition covers an encyclopedic range of topics including guidelines on healthy weight and the treatment of high blood pressure, non-fat and low-fat ingredients. A new chapter covers food purchasing, receiving and storage of healthy ingredients.

PROFESSIONAL COOKING FOR CANADIAN CHEFS

Wiley This is the best selling undergraduate food preparation textbook. It has a long standing reputation for being comprehensive, yet easy for students to understand and follow.

PROFESSIONAL GARDE MANGER

A COMPREHENSIVE GUIDE TO COLD FOOD PREPARATION

John Wiley & Sons This much-awaited text provides a complete look at this specialized area in the culinary arts. Professional Garde Manger presents culinary students and professional working chefs with the comprehensive and visual coverage of everything they need to know to master the cold kitchen. This definitive new text on garde manger work provides step-by-step techniques and procedures covering over 450 recipes and more than 750 recipe variations for the garde manger chef. Illustrated with line drawings and more than 500 new photos, it covers topics ranging from simple salads to mouselines and charcuterie specialties to careers in the field. Same proven pedagogical features and easy-to-follow recipe layout as Professional Cooking and Professional Baking, including chapter pre-requisites and objectives and key terms. Focus on teaching and mastering skills necessary to be successful as a garde manger chef, with reinforcement in practicing recipes provided. Sidebars throughout the text present special topics, including The History of... and The Science of... boxes, which add interesting insight and detail Over 500 new photographs illustrate by step-by-step processes and techniques and beautifully presented finished dishes More than 450 new recipes and over 750 recipe variations combine to offer the most comprehensive selection of recipes encompassing numerous styles and techniques available Plating blueprint diagrams accompany many finished dish recipes show how the final presentation is built Thoroughly revised and updated, Wiley CulinarE-Companion™ Recipe Management Software now includes video clips demonstrating basic skills for use as prework or review, and contains all recipes from the book -- and more!

THE BOOK OF YIELDS: ACCURACY IN FOOD COSTING AND PURCHASING, 8TH EDITION

ACCURACY IN FOOD COSTING AND PURCHASING

Wiley Global Education The only product with yield information for more than 1,000 raw food ingredients, The Book of Yields, Eighth Edition is the chef's best resource for planning, costing, and preparing food more quickly and accurately. Now revised and updated in a new edition, this reference features expanded coverage while continuing the unmatched compilation of measurements, including weight-to-volume equivalents, trim yields, and cooking yields. The Book of Yields, Eighth Edition is a must-have culinary resource.

THE CULINARY PROFESSIONAL

Goodheart-Willcox Pub The Culinary Professional provides students with a comprehensive explanation of culinary techniques, identification of the vast array of equipment and foods used in a professional kitchen, and an introduction to the knowledge and skills needed to manage a foodservice operation. This book gives students the basics for working in a foodservice operation as well as an excellent foundation for the study of classical cuisine. Careers in the culinary arts and a brief overview of the industry are also covered. The activities in this Study Guide review culinary terminology and chapter content and further explore workplace math applications.

SHEEHY'S MANUAL OF EMERGENCY CARE - E-BOOK

Elsevier Health Sciences Thoroughly revised and featuring a more efficient and streamlined design, the new 7th edition of Sheehy's trusted emergency care resource offers complete, up-to-date coverage of the essentials emergency nurses need to know. Each condition commonly seen in the emergency setting is thoroughly addressed, from signs and

symptoms, to diagnosis, treatment, developmental considerations, patient education, and more. Updated material and easy-to-reference contents make this resource a must-have for current practice. Comprehensive content presents thorough discussion of signs and symptoms, diagnosis, treatment, age/developmental considerations, and patient/family education for each condition. Authorship from the Emergency Nurses Association ensures this book contains the best practices in emergency nursing. Quick-reference format uses a consistent layout to help you find information quickly and easily. **NEW!** 2-column format features new Tricks of the Trade boxes to give you a professional's perspective on common issues in emergency nursing. **NEW!** Fully revised content from the ENA and a broad panel of expert contributors includes up-to-date, practical information on topics such as critical care in the ED, time management, the morbidly obese patient, electronic medical records, disaster nursing, forensic nursing, and workplace violence.

COOKING FOR GEEKS

REAL SCIENCE, GREAT HACKS, AND GOOD FOOD

"O'Reilly Media, Inc." Presents recipes ranging in difficulty with the science and technology-minded cook in mind, providing the science behind cooking, the physiology of taste, and the techniques of molecular gastronomy.

GARDE MANGER

THE ART AND CRAFT OF THE COLD KITCHEN

John Wiley & Sons The leading guide to the professional kitchen's cold food station, now fully revised and updated *Garde Manger: The Art and Craft of the Cold Kitchen* has been the market's leading textbook for culinary students and a key reference for professional chefs since its original publication in 1999. This new edition improves on the last with the most up-to-date recipes, plating techniques, and flavor profiles being used in the field today. New information on topics like artisanal cheeses, contemporary styles of pickles and vinegars, and contemporary cooking methods has been added to reflect the most current industry trends. And the fourth edition includes hundreds of all-new photographs by award-winning photographer Ben Fink, as well as approximately 450 recipes, more than 100 of which are all-new to this edition. Knowledge of garde manger is an essential part of every culinary student's training, and many of the world's most celebrated chefs started in garde manger as apprentices or cooks. The art of garde manger includes a broad base of culinary skills, from basic cold food preparations to roasting, poaching, simmering, and sautéing meats, fish, poultry, vegetables, and legumes. This comprehensive guide includes detailed information on cold sauces and soups; salads; sandwiches; cured and smoked foods; sausages; terrines, pâtes, galantines, and roulades; cheese; appetizers and hors d'oeuvre; condiments, crackers, and pickles; and buffet development and presentation.

TASTE BUDS AND MOLECULES

THE ART AND SCIENCE OF FOOD AND WINE

McClelland & Stewart What's the secret relationship between the strawberry and the pineapple? Between mint and Sauvignon Blanc? Thyme and lamb? Rosemary and Riesling? In *Taste Buds and Molecules*, sommelier François Chartier, who has dedicated over twenty years of passionate research to the molecular relationships between wines and foods, reveals the fascinating answers to these questions and more. With an infectious enthusiasm, Chartier presents a revolutionary way of looking at food and wine, showing how to create perfect harmony between the two by pairing complementary (and often surprising) ingredients. The pages of this richly illustrated practical guide are brimming with photos, sketches, recipes from great chefs, and tips for creating everything from simple daily meals to tantalizing holiday feasts. Wine amateurs and connoisseurs, budding cooks and professional chefs, and anyone who simply loves the pleasures of eating and drinking will be captivated and charmed by this journey into the hidden world of flavours.

RESTAURANT CONCEPTS, MANAGEMENT, AND OPERATIONS

Wiley Global Education *Restaurant Concepts, Management, and Operations, 8th Edition* takes the reader from the initial idea to the grand opening. It features comprehensive, applications-based coverage of all aspects of developing, opening, and running a restaurant. This includes topics such as staffing, legal and regulatory concerns, cost control and general financing, marketing and promotion, equipment and design, the menu, sanitation, and concept. A one-stop guide to the restaurant business, the Eighth Edition of Walker's, *Restaurant Concepts, Management, and Operations* continues the success of previous editions, providing, in an easy-to-read way, all of the skills and information needed to master

every challenge and succeed in this highly competitive and rewarding industry. Each chapter has been revised, updated, and enhanced with numerous industry examples, sidebars, charts, tables, photographs, and menus. All of this information will help restaurant owners make the decisions necessary to build a thriving business.

THE WORLD BOOK ENCYCLOPEDIA

An encyclopedia designed especially to meet the needs of elementary, junior high, and senior high school students.

KAPLAN & SADOCK'S STUDY GUIDE AND SELF-EXAMINATION REVIEW IN PSYCHIATRY

Lippincott Williams & Wilkins "This study guide is an excellent aid in preparing for boards and other psychiatry exams and in reinforcing your knowledge. It offers chapter overviews of Synopsis, Tenth Edition and over 1,600 multiple-choice questions with discussions of correct and incorrect answers"--Provided by publisher.

MATH FOR THE PROFESSIONAL KITCHEN

John Wiley & Sons Essential math concepts for professional chefs and culinary students Ideal for students and working professionals, Math for the Professional Kitchen explains all the essential mathematical skills needed to run a successful, profitable operation. From scaling recipes and converting units of measure, to costing ingredients and setting menu prices, it covers crucial information that will benefit every foodservice provider. Written by three veteran math instructors from The Culinary Institute of America, the book utilizes a teaching methodology based on daily in-classroom practice. The entirety of the standard culinary math curriculum is covered, including conversions, determining yields, purchasing, portioning, and more. Vital mathematical concepts are reinforced with easy-to-understand examples and review questions This is a thorough, comprehensive main text for culinary students as well as a great kitchen reference for working professionals Math for the Professional Kitchen will be an invaluable resource not only in the classroom but also in the kitchen as students embark on their professional careers, where math skills play a crucial role in the ever-important bottom line.

THEORY OF COOKERY

Frank Brothers

ADVANCED NUTRITION AND HUMAN METABOLISM

Cengage Learning Current, comprehensive, and designed to maximize clarity of essential concepts, longtime best-seller ADVANCED NUTRITION AND HUMAN METABOLISM delivers its signature quality content in a student-friendly way. The 7th Edition continues to set the standard through the authors' ability to clearly and accurately explain even the most complex metabolic processes and concepts, while staying at an undergraduate level. It gives students a solid understanding of digestion, absorption, and metabolism of fat, protein, and carbohydrates; examines the structures and functions of water-soluble and fat-soluble vitamins -- including their regulatory roles in metabolism; and provides information on vitamin and mineral food sources, recommended intakes, deficiency, and toxicity. With ADVANCED NUTRITION AND HUMAN METABOLISM, 7th Edition, students will be well prepared to continue their studies in the field of nutrition. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

HUMAN DIMENSION & INTERIOR SPACE

A SOURCE BOOK OF DESIGN REFERENCE STANDARDS

Watson-Guptill Standards for the design of interior spaces should be based on the measurement of human beings and their perception of space, with special consideration for disabled, elderly, and children

THE PROFESSIONAL PASTRY CHEF

Van Nostrand Reinhold Company If you think sumptuous desserts and healthy eating don't go together, you'll change your mind when you see the tempting, yet delightfully healthy desserts that Bo Friberg has added to the Third Edition of this ever-popular pastry cookbook. The Light Desserts chapter now offers twice as many mouth-watering desserts that will

please your palate, your heart, and your waistline. The Third Edition on The Professional Pastry Chef offers hundreds of tempting, easy-to-follow recipes that range from classical to contemporary favorites. Here is a complete guide to the preparation and artful presentation of a bounty of pastries and desserts, including breads, cakes, cookies, pastries, ice creams, candies, and restaurant desserts. Instructions for every recipe have been rewritten using shortened, numbered steps to make them as easy to follow as possible. Each recipe - thoroughly tested by the author and thousands of his students - has been refined to perfection and is virtually foolproof. In brand new, consolidated introductions to each recipe, Master Pastry Chef Bo Friberg carefully explains the proper blending of ingredients, use of pastry equipment, alternate presentations, and professional techniques so you can produce professional results the first time.

SECRETS OF METHAMPHETAMINE MANUFACTURE

INCLUDING RECIPES FOR MDA, ECSTASY, AND OTHER PSYCHEDELIC AMPHETAMINES

This title is out of print as of 03/02/2005. A new revised and updated edition: Secrets of Methamphetamine Manufacture, 7th Edition, will be available as of 03/08/2005.

WHAT TO DRINK WITH WHAT YOU EAT

THE DEFINITIVE GUIDE TO PAIRING FOOD WITH WINE, BEER, SPIRITS, COFFEE, TEA - EVEN WATER - BASED ON EXPERT ADVICE FROM AMERICA'S BEST SOMMELIERS

Little, Brown !--StartFragment--Winner of the 2007 IACP Cookbook of the Year Award Winner of the 2007 IACP Cookbook Award for Best Book on Wine, Beer or Spirits Winner of the 2006 Georges Duboeuf Wine Book of the Year Award Winner of the 2006 Gourmand World Cookbook Award - U.S. for Best Book on Matching Food and Wine !--EndFragment-- Prepared by a James Beard Award-winning author team, "What to Drink with What You Eat" provides the most comprehensive guide to matching food and drink ever compiled-- complete with practical advice from the best wine stewards and chefs in America. 70 full-color photos.

THE FLAVOR BIBLE

THE ESSENTIAL GUIDE TO CULINARY CREATIVITY, BASED ON THE WISDOM OF AMERICA'S MOST IMAGINATIVE CHEFS

Little, Brown The timeless guide to culinary creativity and flavor exploration, based on the wisdom of the world's most innovative chefs Eight years in the making, The Flavor Bible is a landmark book that will inspire the greatest creations of innovative cooks and chefs by serving as an indispensable guide to creativity and flavor affinities in today's kitchen. Cuisine is undergoing a startling historic transformation: With the advent of the global availability of ingredients, dishes are no longer based on geography but on flavor. This radical shift calls for a new approach to cooking -- as well as a new genre of "cookbook" that serves no to document classic dishes via recipes, but to inspire the creation of new ones based on imaginative and harmonious flavor combinations. The Flavor Bible is your guide to hundreds of ingredients along with the herbs, spices, and other seasonings that will allow you to coax the greatest possible flavor and pleasure from them. This astonishing reference distills the combined experience of dozens of America's most innovative culinarians, representing such celebrated restaurants as A Voce, Babbo, Blue Hill, Café Atlántico, Chanterelle, Citronelle, Gramercy Tavern, the Herbfarm, Jardinière, Jean Georges, Le Bernardin, the Modern, Moto, and the Trellis. You'll learn to: explore the individual roles played by the four basic tastes -- salty, sour, bitter, and sweet -- and how to bring them into harmony; work more intuitively and effectively with ingredients by discovering which flavors have the strongest affinities for one another; brighten flavors through the use of acids -- from vinegars to citrus juices to herbs and spices such as Makrut lime and sumac; deepen or intensify flavors through the layering of specific ingredients and techniques; and balance the physical, emotional, mental, and spiritual aspects of cooking and serving an extraordinary meal. Seasoned with tips, anecdotes, and signature dishes from the country's most respected chefs and pastry chefs, The Flavor Bible is an essential book for every kitchen library. For more flavor inspiration, look for The Vegetarian Flavor Bible

CULINARY ARTISTRY

John Wiley & Sons "In Culinary Artistry...Dornenburg and Page provide food and flavor pairings as a kind of steppingstone for the recipe-dependent cook...Their hope is that once you know the scales, you will be able to compose a symphony." --Molly O'Neil in The New York Times Magazine. For anyone who believes in the potential for artistry in the realm of food, Culinary Artistry is a must-read. This is the first book to examine the creative process of culinary composition as it explores the intersection of food, imagination, and taste. Through interviews with more than 30 of America's leading chefs including Rick Bayless, Daniel Boulud, Gray Kunz, Jean-Louis Palladin, Jeremiah Tower, and Alice Waters the

authors reveal what defines "culinary artists," how and where they find their inspiration, and how they translate that vision to the plate. Through recipes and reminiscences, chefs discuss how they select and pair ingredients, and how flavors are combined into dishes, dishes into menus, and menus into bodies of work that eventually comprise their cuisines.

BAKING AND PASTRY

MASTERING THE ART AND CRAFT, SECOND EDITION IM

THE RESTAURANT

FROM CONCEPT TO OPERATION

John Wiley & Sons An authoritative, up-to-date, and one-stop guide to the restaurant business In the newly revised *The Restaurant: From Concept to Operation, Ninth Edition*, accomplished hospitality and restaurant professional John R. Walker delivers a comprehensive exploration of opening a restaurant, from the initial idea to the grand opening. The book offers readers robust, applications-based coverage of all aspects of developing, opening, and running a restaurant. Readers will discover up-to-date material on staffing, legal and regulatory issues, cost control, financing, marketing and promotion, equipment and design, menus, sanitation, and concepts. Every chapter has been revised, updated and enhanced with several industry examples, sidebars, charts, tables, photos, and menus. *The Restaurant: From Concept to Operation, Ninth Edition* provides readers with all the information they need to make sound decisions that will allow for the building of a thriving restaurant business. The book also offers: A thorough introduction to the restaurant business, from the history of eating out to the modern challenges of restaurant operation A comprehensive exploration of restaurants and their owners, including quick-casual, sandwich, family, fine-dining, and other establishments Practical discussions of menus, kitchens, and purchasing, including prices and pricing strategies, menu accuracy, health inspections, and food purchasing systems In-depth examinations of restaurant operations, including bar and beverage service, budgeting and control, and food production and sanitation An indispensable resource for undergraduate and graduate restaurant and food management services and business administration students, *The Restaurant: From Concept to Operation, Ninth Edition* is also perfect for aspiring and practicing restaurant owners and restaurant investors seeking a one-stop guide to the restaurant business.

GORDON RAMSAY'S HOME COOKING

EVERYTHING YOU NEED TO KNOW TO MAKE FABULOUS FOOD

Grand Central Publishing Cook with confidence and find inspiration with Gordon Ramsay's fun, delicious recipes for novice cooks and experienced chefs alike. Based on a new cooking show, this book will give experienced as well as novice cooks the desire, confidence and inspiration to get cooking. Ramsay will offer simple, accessible recipes with a "wow" factor. Gordon has travelled the world from India and the Far East to LA and Europe, and the recipes in this book will draw all these culinary influences together to show us simple, vibrant and delicious recipes that reflect the way we eat today. For example: Miso braised salmon fillet with Asian vegetables, Pork and Bacon slider with home made bbq sauce, Curried Sweetcorn Soup, Wild Mushroom Risotto Arrancini, and Baked Lemon Cheesecake with Raspberries. Each chapter will concentrate on a different area of cooking--from the classics to the secret of cooking with Chili and spice, through roasting, baking, and helpful sections on cooking good food for less and cooking for a crowd. Woven into the book will be useful tricks and tips--from ways to save time and money, to cleaning and prepping ingredients, to pan frying like a pro. Stuffed full of delicious recipes, invaluable tips and lashings of Gordon's trademark cheeky wit, *Gordon Ramsay's Home Cooking* is the ultimate cooking lesson from the ultimate chef.

THE SOMMELIER'S ATLAS OF TASTE

A FIELD GUIDE TO THE GREAT WINES OF EUROPE

Ten Speed Press Winner of the prestigious André Simon Drink Book Award The first definitive reference book to describe, region-by-region, how the great wines of Europe should taste. This will be the go-to guide for aspiring sommeliers, wine aficionados who want to improve their blind tasting skills, and amateur enthusiasts looking for a straightforward and visceral way to understand and describe wine. In this seminal addition to the wine canon, noted experts Rajat Parr and Jordan Mackay share everything they've learned in their decades of tasting wine. The result is the most in-depth study of the world's greatest wine regions ever published. There are books that describe the geography of wine regions. And

there are books that describe the way basic wines and grapes should taste. But there are no books that describe the intricacies of the way wines from various subregions, soils, and appellations should taste. Now, for the first time ever, you can learn about the differences between wines from the 7 grand crus and 40 premier crus of Chablis, or the terroirs in Barolo, Champagne, and Bordeaux. Paying attention to styles, winemakers, soils, and the most cutting-edge of trends, this book explains how to understand the wines of the world not in the classical way, but in the modern way--appellation by appellation, soil by soil, technique by technique--making it an essential reference and instant classic.

CHOCOLATES AND CONFECTIONS: FORMULA, THEORY, AND TECHNIQUE FOR THE ARTISAN CONFECTIONER, 2ND EDITION

SECOND EDITION

Wiley Global Education Chocolates & Confections, 2e offers a complete and thorough explanation of the ingredients, theories, techniques, and formulas needed to create every kind of chocolate and confection. It is beautifully illustrated with 250 full-color photographs of ingredients, step-by-step techniques, and finished chocolates and confections. From truffles, hard candies, brittles, toffee, caramels, and taffy to butter ganache confections, fondants, fudges, gummies, candied fruit, marshmallows, divinity, nougat, marzipan, gianduja, and rochers, Chocolates & Confections 2e offers the tools and techniques for professional mastery.

SERVSAFE MANAGER

ADVANCED PROFESSIONAL COOKING, COLLEGE EDITION

Wiley Takes students as well as lovers of food preparation beyond the basics to more complex recipes, subtler preparation and plating techniques. It includes both color and black and white photographs to illustrate concepts. Following two introductory chapters which detail the development of modern cookery, modern cooking styles, mise en place, finishing, and presentation, it goes on to cover sauces; soups; first courses; fish and other seafood; poultry and feathered game; beef, lamb, pork and veal; variety meats, sausages and game; vegetables; and cold foods. Recipes are given in two quantities--4 and 16 portions.

THE CHICAGO MANUAL OF STYLE

THE ESSENTIAL GUIDE FOR WRITERS, EDITORS, AND PUBLISHERS

Searchable electronic version of print product with fully hyperlinked cross-references.

THE NEW ZEALAND CHEF

This 4th edition of The New Zealand Chef continues its focus on providing trainee chefs and their teachers with recipes and cookery methods based on the use of locally available produce. The New Zealand Chef provides in-depth information on classical techniques and contemporary styles to all levels of chef training. This book is an invaluable guide for trainee chefs, chef tutors and lecturers as well as enthusiastic cooks wanting to improve their skills. Recent graduates from throughout New Zealand have contributed innovative feature recipes to this edition, and their inclusion adds to the strongly contemporary, local flavour and appeal of this book. This text offers: Easy use offering step-by-step methods; Extensive cross-referencing linking related information, techniques and recipes; Both Maori and French terms used where relevant; Standard New Zealand names and descriptions for all foods; All recipes use readily available local and imported produce; Food safety and nutrition information is specifically linked to chapter topics; An extensive glossary; A further reading section; Comprehensive lists of NZQA and City and Guilds Unit Standards; Index included for ease of reference. An interactive Study Guide to accompany this textbook is in preparation and will be available for download from the website.

INTERNATIONAL COOKING

A CULINARY JOURNEY

Pearson Higher Ed This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. Streamlined in this edition, INTERNATIONAL COOKING, 2/e looks at the world's cuisines and how they developed and evolved. Organized by continent, each country and cuisine is

explored in terms of its history, topography, cooking methods, common foods, flavorings, and general characteristics. Over 340 recipes appear in this edition and represent a variety of foods and dishes from all segments of the menu. This edition features 90 brand new recipes, three new countries and ideas for modernizing classic recipes. With an emphasis on flavor components and traditional and contemporary cookery, this edition reflects the evolving nature of world cuisine.

MODERN FOOD SERVICE PURCHASING: BUSINESS ESSENTIALS TO PROCUREMENT

Cengage Learning MODERN FOOD SERVICE PURCHASING is designed specifically to provide culinary arts professionals with current, in-depth coverage of the essential concepts of purchasing, storeroom operations, and financial stewardship. This comprehensive resource brings together under one cover the four fundamentals of contemporary food service purchasing: Market and distribution systems. Storeroom operations. Cost controls. Product information. Delivering a chef-focused overview of financial management and the formulas used to control a successful business, Modern Food Service Purchasing explains in detail how to set up a successful storeroom operation while providing chefs and buyers with a comprehensive reference that will deliver value for years to come. Extensive color photography, useful charts and forms, and a comprehensive glossary of key terms round out the coverage. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

CURIOUS COOK

Following on from the book On Food and Cooking, Harold McGee investigates the science of everyday cooking. The result is this book which applies a scientific method to his activities with pots and pans, examining many traditional practices and the biochemical nature of common foods.

THE NEW PROFESSIONAL CHEF

Van Nostrand Reinhold Company The new edition of this superb reference contains additional information on such management issues as cost control, waste control, inventory, and pricing strategies, and covers such new topics as environmental impact and professional behavior. New chapters feature vegetarian recipes, international cuisine, and sandwiches. 1,400 color photos.

APPELLATION NAPA VALLEY

BUILDING AND PROTECTING AN AMERICAN TREASURE

Val de Grace Thanks to a far-sighted band of creative pioneers, and thanks to a very special community intelligence and spirit, the Napa Valley has transformed itself from a sleepy, inward-looking farm and ranching enclave into one of the most prestigious and exciting wine-growing regions in the world. In Appellation Napa Valley, the renowned wine lawyer and industry authority Richard Mendelson takes us inside the legal and commercial struggles that did so much to make the Napa Valley into what it is today. Along the way, he brings us incisive portraits of the men and women who joined hands in common cause and common spirit, igniting a revolution in American wine and food in the process. Enlivened by exquisite maps and drawings from vineyards and cellars, plus a foreword by the celebrated French Laundry chef Thomas Keller, Appellation Napa Valley is a unique keepsake book to be savored and cherished for many years to come.