



Essentials of Professional Cooking

By Wayne Gisslen

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Managers of restaurants and other foodservice operations need to know how to cook—but do not have to be chefs in order to manage them effectively. Written by Wayne Gisslen, author of the bestselling *Professional Cooking*, this book gives managers in the foodservice field the information they need about cooking in order to do their jobs well.

Note: CD-ROM/DVD and other supplementary materials are not included as part of eBook file.

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Editorial Review

Review

“...an invaluable tool for restaurant managers...” (*Restaurant*, 5th October 2005)

From the Back Cover

Everything foodservice professionals need to know about the kitchen to run their businesses effectively

Tens of thousands of aspiring and professional chefs have looked to Wayne Gisslen's *Professional Cooking* to acquire the essential knowledge they need to succeed in the business. Specially designed to meet the on-the-job demands of foodservice managers, *Essentials of Professional Cooking* distills core information from this outstanding resource to offer a new streamlined approach to cooking basics—from tools and equipment, sanitation and safety, and cooking principles to recipes, menus, and more. Illustrating general cooking theory with specific applications in the kitchen, this new book details how basic techniques, such as roasting, sautéing, braising, or grilling, are applied to a variety of ingredients. *Essentials* uses recipes to reinforce technique and features every sort of dish, occasion, and meal category a foodservice manager needs to know, covering breakfast preparation, hors d'oeuvres, soups, sandwiches, sauces, salads, meat, poultry, and fish and shellfish.

Designed for everyday reference, the book includes hundreds of full-color photos that illustrate basic manual techniques and highlighted boxes that provide at-a-glance information. The accompanying CD-ROM, with its popular ChefTecTutor® software, allows users to edit, modify, and print recipes (including hundreds of additional recipes from the original *Professional Cooking*); adjust portion size; conduct recipe searches by ingredient, meal, and cuisine type; and calculate nutritional analysis and recipe cost.

Presenting foodservice managers with all the know-how of the original volume in a highly practical format, *Essentials of Professional Cooking* is the ideal resource for keeping the kitchen, service, costs, and the daily life of a restaurant in good working order.

About the Author

WAYNE GISSLEN is the bestselling author of *Professional Cooking*, *Advanced Professional Cooking*, *Professional Baking*, and *The Chef's Art*, all from Wiley.

Users Review

From reader reviews:

Robert Collado:

Here thing why this kind of Essentials of Professional Cooking are different and reliable to be yours. First of all reading a book is good but it depends in the content of the usb ports which is the content is as tasty as food or not. Essentials of Professional Cooking giving you information deeper as different ways, you can find any e-book out there but there is no guide that similar with Essentials of Professional Cooking. It gives you thrill looking at journey, its open up your eyes about the thing in which happened in the world which is possibly can be happened around you. It is easy to bring everywhere like in playground, café, or even in your way home by train. Should you be having difficulties in bringing the branded book maybe the form of Essentials of Professional Cooking in e-book can be your option.

Jocelyn Harper:

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Terry Myers:

A lot of people always spent their particular free time to vacation or go to the outside with them family or their friend. Do you know? Many a lot of people spent they will free time just watching TV, or perhaps playing video games all day long. In order to try to find a new activity here is look different you can read a book. It is really fun for yourself. If you enjoy the book that you just read you can spent all day every day to reading a e-book. The book Essentials of Professional Cooking it is quite good to read. There are a lot of people that recommended this book. These were enjoying reading this book. In case you did not have enough space to develop this book you can buy the actual e-book. You can m0ore easily to read this book through your smart phone. The price is not too costly but this book has high quality.

Jane Pelley:

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