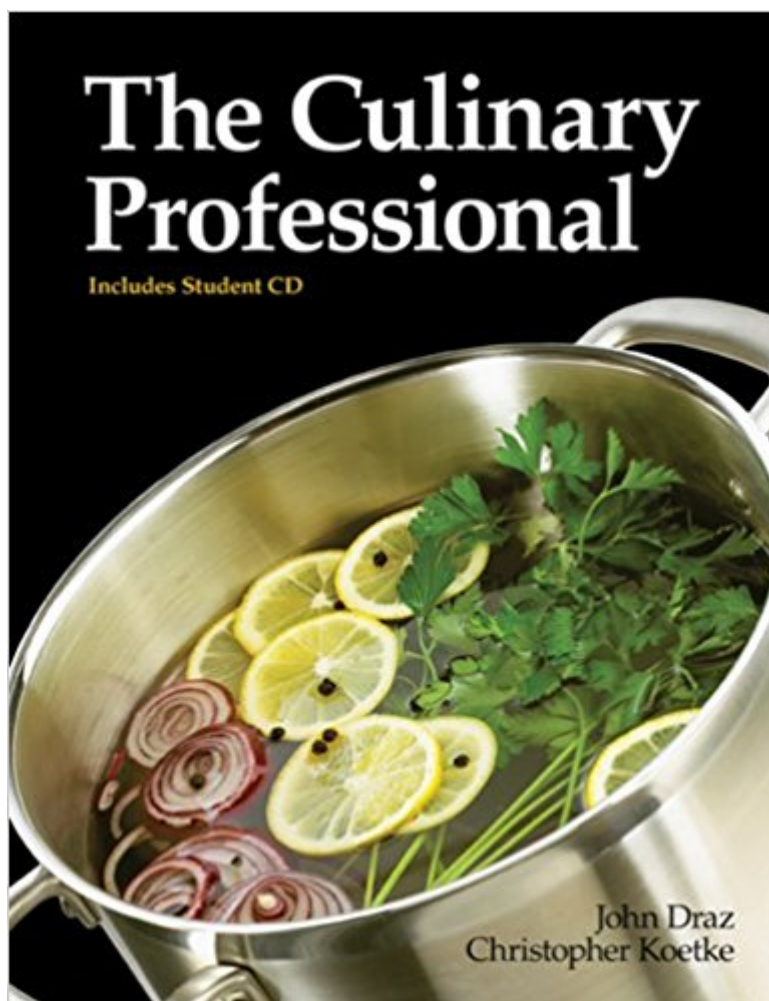




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The Culinary Professional



Synopsis

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.â € Step-by-step techniques for essential culinary skills.â € Over 1,000 illustrations.â € Repeated features on history, workplace issues, safety and sanitation, science and technology, culture, culinary tips, trends, health, and math.â € Chapter activities on workplace math, problem-solving, and criticalthinking challenges, as well as minilabs.â € Chapter on culinary history.â € Bound-in student CD provides illustrated activities, primal cuts activities, recipes, and more.

Book Information

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Customer Reviews

Chef John Draz was a founding faculty member of the Kendall College School of Culinary Arts. He was chef/owner of a 300-seat fine-dining restaurant. He has consulted for numerous independent restaurants, as well as organizations such as McDonald's Corporation, Groen Corporation, Quaker Oats, and the National Dairy Board. Chef Draz currently serves as Executive Research Chef for Ed Miniat, Inc., a manufacturer of cooked meat products located in South Holland, Illinois. Chef Christopher Koetke is the dean of the School of Culinary Arts of Kendall College, Chicago, Illinois.

He has cooked for some of the best restaurants and pastry shops in France, Switzerland, and the United States. Before coming to Kendall College in 1998, he was the executive chef of Chicago's critically acclaimed Les Nomades restaurant. For several years, Christopher was a contributing editor to Chef, Chef Educator Today, and Fancy Food magazines. He is often a guest on TV and radio broadcasts in Chicago and has produced numerous educational DVDs. Chef Koetke has received numerous industry awards including Chef of the Year by the Chicago chapter of the International Food and Wine Society, ACF culinary competition medals, and third place in the US finals of the Bocuse d'Or.

This book is excellent

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