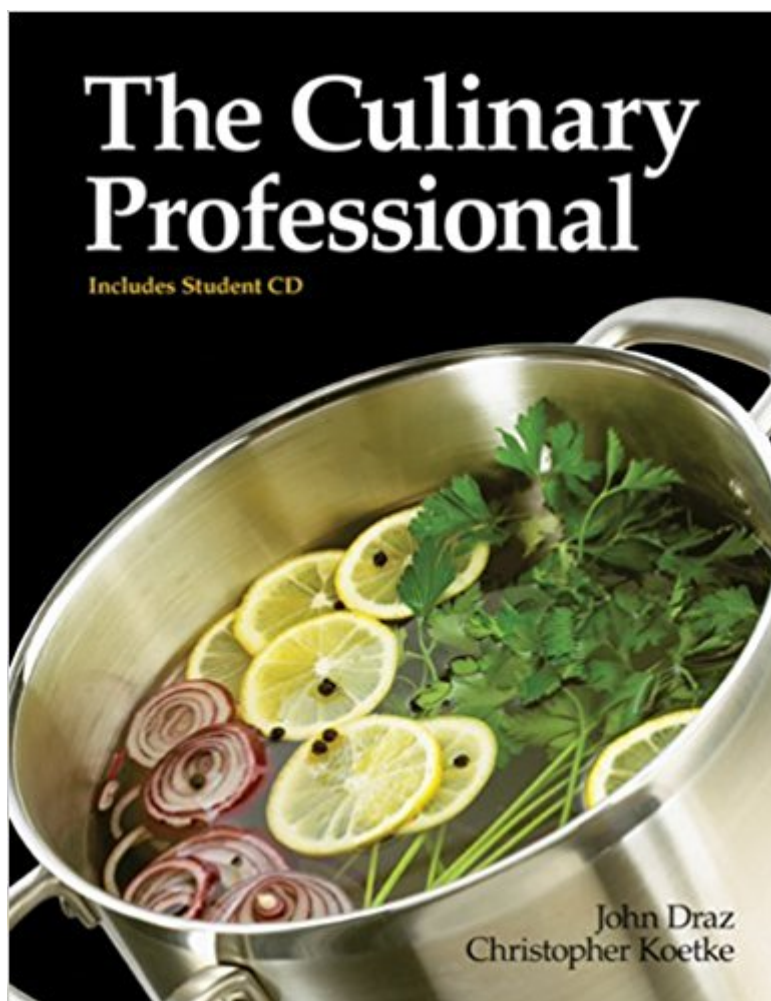


The book was found

# 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.

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

## Book Information

Hardcover: 831 pages

Publisher: Goodheart-Willcox; Mac Win Ha edition (April 22, 2009)

Language: English

ISBN-10: 1605251186

ISBN-13: 978-1605251189

Product Dimensions: 1.2 x 8.5 x 10.8 inches

Shipping Weight: 4.1 pounds (View shipping rates and policies)

Average Customer Review: 5.0 out of 5 stars 1 customer review

Best Sellers Rank: #220,255 in Books (See Top 100 in Books) #116 in Books > Cookbooks, Food & Wine > Professional Cooking #156 in Books > Business & Money > Industries > Restaurant & Food #533 in Books > Business & Money > Industries > Hospitality, Travel & Tourism

## 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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Welcome to Culinary School: A Culinary Student Survival Guide (2nd Edition)  
Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America)  
CPT 2016 Professional Edition (Current Procedural Terminology, Professional Ed. (Spiral)) (Current Procedural Terminology (CPT) Professional)  
Step-by-Step Medical Coding 2017 Edition - Text, Workbook, 2017 ICD-10-CM for Physicians Professional Edition, 2017 HCPCS Professional Edition and AMA 2017 CPT Professional Edition Package, 1e  
CPT 2013 Professional Edition (Current Procedural Terminology, Professional Ed. (Spiral)) (Current Procedural Terminology (CPT) Professional)  
2016 ICD-10-CM Physician Professional Edition (Spiral bound), 2016 HCPCS Professional Edition and AMA 2016 CPT Professional Edition Package, 1e  
CPT 2014 Professional Edition (Current Procedural Terminology, Professional Ed. (Spiral)) (Cpt / Current Procedural Terminology (Professional Edition))  
CPT 2010 Professional Edition (Current Procedural Terminology, Professional Ed. (Spiral)) (Current Procedural Terminology (CPT) Professional)  
The Culinary Professional  
The Professional Server: A Training Manual (3rd Edition) (What's New in Culinary & Hospitality)  
The Architect's Handbook of Professional Practice, Student Edition (Architecture Student's Handbook of Professional Practice)  
CPT 2017 Professional Edition (CPT/Current Procedural Terminology (Professional Edition))  
2017 ICD-10-CM Hospital Professional Edition, 1e (Icd-10-Cm Professional for Hospitals)  
CPT Professional Edition: Current Procedural Terminology (Current Procedural Terminology, Professional Ed. (Spiral))  
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CPT Professional 2012 (Spiralbound) (Current Procedural Terminology (CPT) Professional) 2013

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