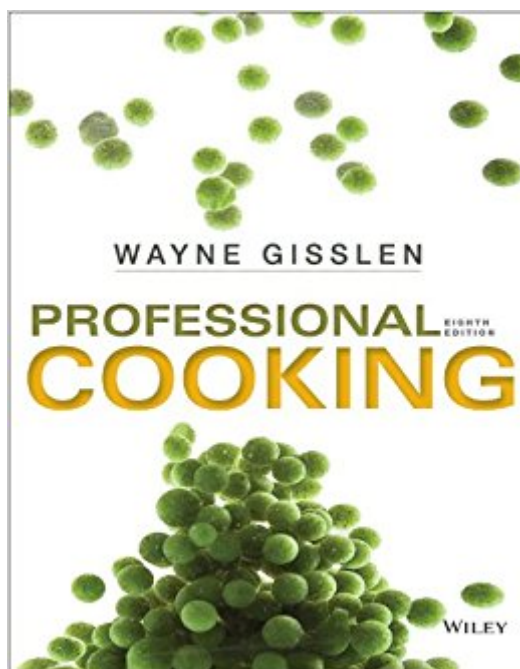


The book was found

# Professional Cooking, 8th Edition



## Synopsis

Modern food service is evolving rapidly and Professional Cooking continues to evolve with it. In addition to instruction on the fundamental skills, trustworthy and fully tested recipes have made this book the must-have resource for all serious students and professionals. Gisslen's Professional Cooking, Eighth Edition provides a clear approach to explaining procedures and techniques, and then reinforces the learning through recipes. Cooking methods have always been the emphasis of Professional Cooking, and the new organization of the text brings the basic procedures into a more prominent position, making it easier for instructors to teach these fundamentals. Methods are supported by an understanding of the principles of food science, which receives additional attention in this Eighth Edition. In keeping with this important trend, the revision of Professional Cooking includes expanded coverage of developments in sous vide cooking and molecular gastronomy.

## Book Information

File Size: 76535 KB

Print Length: 1072 pages

Simultaneous Device Usage: Up to 3 simultaneous devices, per publisher limits

Publisher: Wiley; 8 edition (May 2, 2014)

Publication Date: March 31, 2014

Language: English

ASIN: B00JDRQHBC

Text-to-Speech: Not enabled

X-Ray: Not Enabled

Word Wise: Not Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #33,337 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #8

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Professional Cooking >

Professional #29 in Books > Cookbooks, Food & Wine > Professional Cooking #5609

in Kindle Store > Kindle eBooks > Nonfiction

## Customer Reviews

Easy to follow even a home cook can make these receipes. We use this book religiously in class. Its a wealth of information, offers variations to recipes and classic ways of doing it.

In simple and clear English prose (which seems to befuddle the food industry in general), Wayne Gisslen provides an excellent overview of and introduction to the food industry. I had to use this textbook for the culinary skills course I was taking, and it supplemented well my cooking labs. Because it's such a big book and it's almost encyclopediac in nature I would have never considered buying it if I were not taking a culinary skills course.

I'm planning on taking going to our local college cooking school. Filled with lots of great info. Not for the causal cook.

I bought this book as a gift for my friend, who's working as a butcher in a 5\* hotels kitchen and is responsible for everything related to meat: planing the meat menus, ordering the meats, seasoning, preparing it in all the ways necessary. He's also very passionate about cooking. This book is like nothing we saw before. It contains everything you could think of (and even what you wouldn't), about a professional kitchen. So complete, well organized and explaining everything clearly. Is a great book for those working in kitchens and also for those who just simply love cooking. I checked the book before giving it to my friend, to make shore is the right thing, and I was amazed. So many things, questions I had, recipes I was looking for everywhere to find the right one, there were just there, all in one book. I can only say one thing: buy it, it worth every penny. If you like to cook, you will fall in love with this book.

This is my text book for a class I am taking in culinary called Basic Prep. I thought I knew a lot about cooking, boy was I wrong. If you want to learn how to be a professional chef this is the book you need. Not only does it teaches you all the in's and out's of culinary cooking but also has lots of recipes to try it on. I highly recommend it.

I bought this book because I am a personal chef. I wanted to know what students know and apply those at home without the cost of tuition. This book explains everything from A-Z. I LOVE IT! This is awesome. This book is highly recommended for people who want to know about food from the beginning and then some. I think Wayne, the author, does a tremendous job here. Don't wait - get it NOW!

yes this worked for me it was in good condition just took a little long to receive it. On the other hand the other book I ordered was Servsafe and I was very disappointed, since I ordered the book with

the test included and received it without.

This is a fantastic compilation of knowledge! I used this book in culinary arts school as the text for 2 separate courses. It is filled with information and should be on the shelves of any chef, aspiring chef and serious self-taught home cook that wants to LEARN. If you are looking for recipes and for a "witty" dialogue with a not so bright or overly cheery housewife author, shop around - this isn't that book. If you are looking for a college text (10th grade reading level...) teeming with information....ding ding ding you picked a winner. The recipes are basic, but suffice to say there is a chapter or more of information leading up to the recipe, if your dish doesn't turn out, you can only blame yourself :) Bon Appetit!

[Download to continue reading...](#)

Southern Cooking: Southern Cooking Cookbook - Southern Cooking Recipes - Southern Cooking Cookbooks - Southern Cooking for Thanksgiving - Southern Cooking Recipes - Southern Cooking Cookbook Recipes 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 2016 ICD-10-CM Physician Professional Edition (Spiral bound), 2016 HCPCS Professional Edition and AMA 2016 CPT Professional Edition Package, 1e Cooking for One Cookbook for Beginners: The Ultimate Recipe Cookbook for Cooking for One! (Recipes, Dinner, Breakfast, Lunch, Easy Recipes, Healthy, Quick Cooking, Cooking, healthy snacks, deserts) Cooking for Two: 365 Days of Fast, Easy, Delicious Recipes for Busy People (Cooking for Two Cookbook, Slow Cooking for Two, Cooking for 2 Recipes) CPT 2014 Professional Edition (Current Procedural Terminology, Professional Ed. (Spiral)) (Cpt / Current Procedural Terminology (Professional Edition)) Professional Cooking, 8th Edition CPT 2016 Professional Edition (Current Procedural Terminology, Professional Ed. (Spiral)) (Current Procedural Terminology (CPT) Professional) CPT 2013 Professional Edition (Current Procedural Terminology, Professional Ed. (Spiral)) (Current Procedural Terminology (CPT) Professional) CPT 2010 Professional Edition (Current Procedural Terminology, Professional Ed. (Spiral)) (Current Procedural Terminology (CPT) Professional) 2014 ICD-10-CM Draft Edition, 2014 ICD-10-PCS Draft Edition, 2014 HCPCS Professional Edition and CPT 2014 Professional Edition Package, 1e Infants, Children, and Adolescents (8th Edition) (Berk & Meyers, The Infants, Children, and Adolescents Series, 8th Edition) Infants and Children: Prenatal through Middle Childhood (8th Edition) (Berk & Meyers, The Infants, Children, and Adolescents Series, 8th Edition) Paleo Recipes for Beginners: 220+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners, Gluten Free Cooking, Wheat Free, Paleo

Cooking for ... Diet,Antioxidants & Phytochemical (Volume 5) Paleo Recipes for Beginners: 230+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet,Antioxidants & Phytochemical Paleo Recipes for Beginners: 220+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet,Antioxidants & Phytochemical Paleo Recipes for Beginners: 210+ Recipes of Quick & Easy Cooking, Paleo Cookbook for Beginners,Gluten Free Cooking, Wheat Free, Paleo Cooking for One, Whole Foods Diet,Antioxidants & Phytochemical Over a Fire: Cooking with a Stick & Cooking Hobo Style - Campfire Cooking Cooking for One: 365 Recipes For One, Quick and Easy Recipes (Healthy Cooking for One, Easy Cooking for One, One Pot, One Pan) Ketogenic Diet Cooking For One: Easy Recipes For One, That Makes Cooking Healthy For Yourself Simple (Healthy Cooking for One, Ketogenic Diet Recipes)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)