


[DOWNLOAD](#)


## Professional Cooking, 6th Edition

By Gisslen, Wayne

Wiley, 2006. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: Recipe Contents About Le Cordon Bleu Foreword Preface Acknowledgments Chapter 1. The Food Service Industry Chapter 2. Sanitation and Safety Chapter 3. Tools and Equipment Chapter 4. Basic Cooking Principles Chapter 5. Menus, Recipes, and Cost Management Chapter 6. Nutrition Chapter 7. Mise en Place Chapter 8. Stocks and Sauces Chapter 9. Soups Chapter 10. Understanding Meats and Game Chapter 11. Cooking Meats and Game Chapter 12. Understanding Poultry and Game Birds Chapter 13. Cooking Poultry and Game Birds Chapter 14. Understanding Fish and Shellfish Chapter 15. Cooking Fish and Shellfish Chapter 16. Understanding Vegetables Chapter 17. Cooking Vegetables Chapter 18. Potatoes Chapter 19. Legumes, Grains, Pasta, and Other Starches Chapter 20. Cooking For Vegetarian Diets Chapter 21. Salads and Salad Dressings Chapter 22. Sandwiches Chapter 23. Hors d'Oeuvres Chapter 24. Breakfast Preparation Chapter 25. Dairy and Beverages Chapter 26. Sausages and Cured Foods Chapter 27. Pâtés, Terrines, and Other Cold Foods Chapter 28. Food Presentation and Garnish Chapter 29. Bakeshop Production: Basic Principles and Ingredients Chapter 30. Yeast Products Chapter 31. Quick Breads Chapter 32. Cakes and Icings Chapter 33. Cookies Chapter 34. Pies and Pastries Chapter 35. Creams, Custards, Puddings, Frozen Desserts, and Sauces Appendix 1. Metric Conversion Factors Appendix 2. Standard Can Sizes Appendix 3.

### Reviews

*This ebook is definitely not simple to begin on reading but really enjoyable to read through. This really is for all who state that there had not been a worth reading. You may like how the author publish this ebook.*

-- **Demetrius Buckridge**

*This book may be really worth a read through, and a lot better than other. It is really basic but excitement inside the 50 % in the pdf. I realized this pdf from my dad and i encouraged this publication to learn.*

-- **Curtis Bartell**