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This text has been updated and includes new questions on vegetarian and ethnic cookery, health and

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safety issues and working with others. It is a useful revision guide for students on courses at all levels, but especially NVQ, GNVQ and HND catering students. The answers are provided.

This edition has been completely redesigned and updated taking into account the recent trends toward healthy catering and the attractive presentation of food. Lavish, full-color photographs illustrate the stages involved in the preparation of various recipes. Many dishes are depicted in their finished form to give readers an impression of correct presentation and service. This revision features nutritional data for the main recipes. Includes information about different types of foods and the processes of cookery along with hundreds of classic recipes. Many ingredients are given alternatives to comply with the principles of healthy eating.

Trust Practical Cookery: the classic recipe and reference book used to train professional chefs for over 50 years. This 14th edition of Practical Cookery is the must-have resource for every aspiring chef. It will help develop the culinary knowledge, understanding, skills and behaviours in the new Commis Chef (Level 2) apprenticeship standards and prepare apprentices and work-based learners for end-point assessment. It also supports those on NVQ programmes in Professional Cookery or Food Production and Cooking. · Covers the latest preparation, cooking and finishing techniques, as well as the classics every chef should master with over 500 reliable recipes and 1,000 photographs. · Provides clear illustration of how dishes should look with close-up finished shots for every recipe, and clear step-by-step sequences to master techniques. · Ensures learners are fully up to date, with new content on the latest technology within the hospitality sector, up-to-date safe and hygienic working requirements, and new content on costing and yield control. · Helps assess knowledge and understanding with a new 'Know it' feature that will support preparation for professional discussions or knowledge tests. · Allows students to showcase the practical skills required for assessment with new 'Show it' activities. · Encourages apprentices to think about how they have demonstrated professional behaviours with new reflective 'Live it' activities.

Trust the classic recipe book and reference for apprentices and work-based learners which the best professional chefs have relied on for over 50 years to match the qualification and prepare them for assessment. Over 600 reliable recipes and 1,000 photographs cover the latest preparation, cooking and finishing techniques as well as the classics every chef should master. Fully updated, this book for Level 2 NVQ Diploma in Professional Cookery or Food Production and Cooking students also covers all of the essential underpinning knowledge for NVQs and the Hospitality and Catering Principles Technical Certificate for apprentices. - See how dishes should look with close-up finished dish shots for every recipe, and follow the clear step-by-step sequences to master techniques - Get guidance on how to meet the evidence requirements, including advice on how to prepare for observations and professional discussions, with the new assessment section - Test your understanding and prepare for professional discussions and knowledge tests with questions at the end of each unit - Access professional demonstration videos with links throughout the book

Practical Cookery has been training chefs for 50 years. It is the only book you need to support you through your training, and will serve as a recipe book and reference source throughout your career. With over 600 recipes in the book, and more online, the range is unsurpassed. Many recipes have been developed and updated, using modern techniques and methods tested in real working kitchens. Others are traditional, reliable favourites that have grown up with Practical Cookery. Now with video links: Use the QR code or web link to view some of the recipes on your smartphone, laptop or tablet. Teaching the best in the business for 50 years - don't train to be a chef without it.

Following its bestselling predecessor, Dimensions of Food, Eighth Edition, provides beneficial

classroom and independent, instructive material for students. Instructors will find that this textbook's organization makes it easy to use and very flexible for teaching. A variety of stimulating experiences allow the student to explore and comprehend the numerous dimensions of food. Part I of this lab manual contains an analysis of economic, nutritional, palatability, chemical, sanitary, and food processing dimensions of food. Part II allows students to analyze the structural and functional properties of foods such as starches, fruits and vegetables, eggs, dairy, meat, poultry and fish, fats and oils, sweeteners, and baked goods. Part III features information on microwave cooking, and Part IV concludes with beneficial ideas on meal planning. All chapters in this informative and interactive insight into food science contain learning objectives, exercises, recipes, summary questions, and updated Dietitian's Notes. Contains several helpful Appendices on topics including: Food Guides and Dietary Guidelines, Food Equivalents, Portions, Food Allergens, Food Additives, Legislation, Foodborne Illness, Cooking Terms, Herbs and Spices, and Plant Proteins.

'Cookery the Australian Way' was first published in 1966. This limited edition hardback commemorative version of the seventh edition celebrates the 40th birthday of a book that has inspired generations of Home Economics students. Not only does this book reflect the ever-increasing diversity of Australia food over forty years, but it is a vibrant piece of cultural and publishing history as well. It features an 18-page overview of all seven editions, including historical information, covers, sample pages and comments from a range of people who have fond memories of using 'Cookery the Australian Way' over the years. Page references to all chapters and recipes remain the same, so the current 7th edition and this commemorative version can be used side by side in the classroom.

Prepare students for assessment and further professional development with a wealth of contemporary case studies from around the world, referencing key trends. · Discover how to integrate sustainability and environmental improvements into kitchens and eating spaces, helping to increase energy conservation and boost your green credentials. · Harness the power social media and e-marketing to proactively grow your business, online visibility and engagement. · Ensure best practice is followed where food allergies and intolerances are concerned, so you can be confident you are providing a safe experience for all customers. · Develop your understanding of nutrition and culinary medicine with a unique contribution from Elaine Macaninch, a director of Culinary Medicine UK and the co-founder of the Education and Research in Medical Nutrition Network (ERimNN) · Plan for commercial success with clear coverage of financial aspects of food and beverage management, personal development and people management skills.

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