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ISBN-13: 9781510461710, 978-1510461710. 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.

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.

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.

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. CONTENTS: 1. Methods of cooking 2. Stocks, soups and sauces 3. Cold preparation 4. Eggs 5. Pasta, gnocchi and rice 6. Fish and shellfish 7. Meat and offal 8. Poultry and game 9. Vegetables, pulses and grains 10.Potatoes 11. Pastry 12. Healthy eating 13. Maintain, handle and clean knives 14. Maintain a safe, hygenic and secure working environment 15. Maintain food safety 16. Work as part of a team This resource is supported by Booker Group PLC, the UK's leading food and drink wholesaler. Visit www.booker.co.uk for more information.

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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

Master culinary skills and prepare for assessment with the book which professional chefs have relied on for over 50 years to match the qualification and support their training and careers. With 460 recipes covering both classic dishes and the latest methods used in real, Michelin-starred kitchens, this book is structured exactly around the units and requirements of the Level 2 Professional Cookery Diploma (VRQ) to make perfecting culinary techniques, meeting the qualification requirements and preparing for assessments easier than ever before. - Break down key techniques with 50 step-by-step photo sequences - Hone your presentation skills with photos of each recipe - Test your understanding with questions at the end of each unit - Prepare for assignments, written tests and synoptic assessments with the new assessment section - 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 withvideo 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.

Inspired by the wildly popular YouTube channel, this cookbook contains more than 60 recipes for beginner cooks and noobs alike, in addition to hundreds of paragraphs, sentences, photos, and drawings.

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