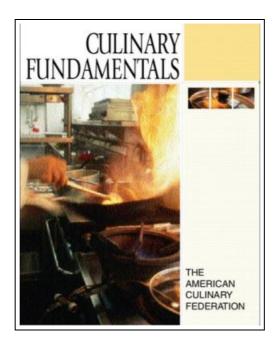
Culinary Fundamentals



Filesize: 7.92 MB

Reviews

This composed book is excellent. This really is for all who statte that there had not been a worth reading through. Your life period will probably be change as soon as you total looking over this ebook.

(Cheyanne Barrows)

CULINARY FUNDAMENTALS



Prentice Hall, 2005. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: SECTION 1. INTRODUCTION Unit 1. Professionalism SECTION 2. NUTRITION, SAFETY, AND SCIENCE Unit 2. Nutrition Unit 3. Sanitation and Safety Unit 4. Food Science SECTION 3. CULINARY MATH AND RECIPES Unit 5. Culinary Math Unit 6. Recipes SECTION 4. TOOLS AND EQUIPMENT Unit 7. Equipment Identification Unit 8. Knife Skills SECTION 5. INGREDIENTS Unit 9. Dairy and Dry Goods Unit 10. Meat and Poultry Unit 11. Fish Identification and Fabrication Unit 12. Fresh Produce Identification and Handling Unit 13. Basic Mise en Place Techniques SECTION 6. STOCKS, SOUPS, AND SAUCES Unit 14. Stocks Unit 15. Soups Unit 16. Sauces SECTION 7. DRY HEAT TECHNIQUES Unit 17. Sauteing Unit 18. Frying Unit 19. Roasting Unit 20. Barbecuing Unit 21. Grilling and Broiling SECTION 8. MOIST HEAT TECHNIQUES Unit 22. Braising and Stewing Unit 23. Shallow Poaching and Steaming Unit 24. Poaching and Simmering SECTION 9. COMPLETING THE PLATE Unit 25. Vegetables Unit 26. Starches SECTION 10. PANTRY Unit 27. Breakfast Unit 28. Salads and Dressings Unit 29. Sandwiches SECTION 11. GARDE MANGER Unit 30. Garde-manger Unit 31. Hors doeuvres and appetizers SECTION 12. BAKING Unit 32. Baking SECTION 13. ADVANCED TOPICS Unit 33. Flavor Dynamics Unit 34. Presentation SECTION 14. CUISINES OF THE WORLD Unit 35. Europe Unit 36. Asia Unit 37. The Americas Appendices Glossary with phonetic pronunciations. Conversion Tables: temperature, weight, volume. Volume and weight conversions for Selected Foods. Pan Sizes. Scoop and ladle sizes. Can sizes. Sample HACCP Recipe. Suggested Reading List. Magazines, Journals, and Periodicals. Professional Organizations.



Read Culinary Fundamentals Online



Download PDF Culinary Fundamentals

Other eBooks



Grandpa Spanielson's Chicken Pox Stories: Story #1: The Octopus (I Can Read Book 2)

HarperCollins, 2005. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: Foreword by Raph Koster. Introduction. I. EXECUTIVE CONSIDERATIONS. 1. The Market. Do We Enter the Market? Basic Considerations. How...

Save Document

>>



The Web Collection Revealed, Premium Edition: Adobe Dreamweaver CS6, Flash CS6, and Photoshop CS6 (Stay Current with Adobe Creative Cloud)

Cengage Learning, 2012. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: You can now maximize and integrate the design and development power of Adobe Creative Suite 6 with WEB...

Save Document

>>



Star Flights Bedtime Spaceship: Journey Through Space While Drifting Off to Sleep

CreateSpace Independent Publishing Platform, 2013. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: "Star Flights Bedtime Spaceship" is a charming and fun story with the purpose to help children...

Save Document

>>



TJ new concept of the Preschool Quality Education Engineering the daily learning book of: new happy learning young children (2-4 years old) in small classes (3)(Chinese Edition)

paperback. Book Condition: New. Ship out in 2 business day, And Fast shipping, Free Tracking number will be provided after the shipment. Paperback. Pub Date: 2005-09-01 Publisher: Chinese children before making Reading: All books are the...

Save Document

»



The Clever Detective Boxed Set (a Fairy Tale Romance): Stories 1, 2 and 3

Createspace, United States, 2012. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****. After six years as a private investigator, Stacey Alexander has the strangest day...

Save Document

»