

Professional Cooking for Canadian Chefs

By Wayne Gisslen

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Editorial Review

From the Back Cover
What's new in the Sixth Edition:

- Over 100 new recipes—including an entire chapter on different types of vegetarian diets
- Updated information on Canadian inspection and grading of meat, poultry, seafood, dairy products, and eggs
- Expanded and updated information—featuring a contemporary look at presenting and garnishing and a detailed history of modern food service
- Nearly 1,200 illustrations and photos—highlighting ingredients, step-by-step techniques, and plated dishes in splendid visual detail
- Stunning new design—helpful sidebars and dedicated chapters on menus, recipes, and cost management; cooking with legumes, grains, and pastas; breakfast preparation; dairy; and beverages
- New culinarE-Companion recipe management software that contains every recipe from the book

About the Author
Wayne Gisslen is the author of the bestselling series of culinary books that includes Advanced Professional Cooking, Professional Baking, and The Chef’s Art: Secrets of Four-Star Cooking at Home, all published by Wiley. A graduate of The Culinary Institute of America, he has written and worked extensively in the field of culinary arts, with experience as a restaurant chef, test kitchen supervisor, and food and beverage consultant.

Users Review

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