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Practical Cookery: Amazon.co.uk: Ceserani, Victor, Kinton ...

Practical Cookery: 11th Edition. Victor Ceserani/ David Foskett/ John Campbell. Published by Hodder Education (2008) ISBN 10: 034094837X ISBN 13: 9780340948378. New. Hardcover. Quantity Available: 1. From: Revaluation Books (Exeter, United Kingdom) Seller Rating: Add to Basket ...

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Previous ed.: published as by David Foskett, Victor Ceserani, Ronald Kinton. London: Hodder & Stoughton, 2004.

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, hygienic 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.

Following extensive consultation and feedback from hospitality and catering teachers the new edition of Practical Cookery will feel reassuringly familiar but has been thoroughly updated and underpinned by a host of new resources.

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

Over 45 years, Practical Cookery has established itself as a must have for all catering students. Now, for the first time, an edition of Practical Cookery has been written especially for Foundation-level students. The book includes: - Plain, simple language and terminology - Over 100 recipes - Easy to read design and layout - Hundreds of clear photos and diagrams, including every finished dish, key commodities and step-by-step sequences - Index and glossary that are clear and accessible - Clear mapping to NVQ and VRQ qualifications Foundation Practical Cookery will not overestimate students' ability level or assume too much knowledge.

em>Advanced Practical Cookery, 4th edition, has been fully revised and updated to match the latest specifications at levels 3 and Foundation degrees. Now in paperback and with specially commissioned full colour photographs throughout, this essential resource for the highest training levels includes over 600 international recipes, all specifically tailored for the skilled craft student and chef. Examining new advanced units introduced by City & Guilds in detail, this new edition is also written and designed with the student reader in mind, and now includes nutrition and healthy eating advice, tips and essential kitchen advice. The contributions of executive chef and new co-author John Campbell also bring a unique industry focus to the content, ensuring the text is targeted specifically at the needs of trainee chefs and professionals alike. Contemporary, accessible and above all practical, Advanced Practical Cookery, 4th edition, is the ideal ingredient for advanced food preparation and cooking techniques.

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