



DOWNLOAD



Culinary Fundamentals

By The American Culinary Federation, .

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...



READ ONLINE
[7.37 MB]

Reviews

If you need to adding benefit, a must buy book. I could comprehended every thing out of this composed e pdf. I am just very happy to tell you that this is the greatest pdf i have study inside my individual existence and could be he finest publication for at any time.

-- Miss Laurie Waters IV

Most of these publication is the greatest publication offered. It is actually rally intriguing throgh reading period of time. You can expect to like just how the article writer create this publication.

-- Eddie Schuppe