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LE CORDON BLEU  
L'ÉCOLE SUPÉRIEURE DE CUISINE DE PARIS - 1825



# PROFESSIONAL COOKING

FOR CANADIAN CHEFS

*Sixth Edition*



## WAYNE GISSLEN

*With a foreword by André J. Cointreau, President, Le Cordon Bleu®*

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Professional Cooking for Canadian Chefs, Wayne Gisslen, Mary Ellen Griffin, Le Cordon Bleu, John Wiley & Sons, 2006, 0471663778, 9780471663775, 1088 pages. Wayne Gisslen's Professional Cooking for Canadian Chefs has helped train hundreds of thousands of professional chefs-with clear, in-depth instruction on the critical cooking theories and techniques successful chefs need to meet the demands of the professional kitchen. Now, with 1,200 recipes and more information than ever before, this beautifully revised and updated edition helps culinary students and aspiring chefs gain the tools and confidence they need to succeed as they build their careers in the field today..

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Cooking 4e and Kitchen Essentials Set , Wayne Gisslen, JOHN WILEY, Dec 27, 2000, Cooking, . .

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Cooking , Wayne Gisslen, Sep 1, 2008, Cooking, . .

The New Doubleday Cookbook , Jean Anderson, Elaine Hanna, Aug 1, 1990, Cooking, 965 pages. Emphasizes the fundamentals and pleasures of cooking, presents economical, timesaving recipes with calorie counts, and assists in menu planning and table setting.

Professional Baking , Wayne Gisslen, Mar 3, 2008, Cooking, 770 pages. Provides step-by-step instructions for professional baking techniques; covers baking principles, equipment, and ingredients; and includes more than nine hundred recipes as well ....

Culinary Arts Institute Encyclopedic Cookbook , Ruth Berolzheimer, Mar 1, 1988, Cooking, 974 pages. A guide to meal planning preparation which includes numerous menus for all occasions and thousands of tested recipes.

Betty Crocker Cookbook , Betty Crocker, Oct 19, 2007, Cooking, 575 pages. A special new edition of the best-selling cookbook features a special heart-healthy section that reveals how to cut bad fats and cholesterol in meals, reduce stress, maintain ....

Modern Batch Cookery , Victor Gielisse, Ron De Santis, Feb 8, 2011, Cooking, 436 pages. Focusing on healthy cooking and smart menu planning, this guide to volume cooking for restaurants, caterers and other large foodservice operations provides recipes that yield ....

The Art of Eating Five Gastronomical Works of M.F.K. Fisher, Mary Frances Kennedy Fisher, 1954, Gastronomy, 749 pages. .

Practical Professional Cookery , H. L. Cracknell, R. J. Kaufmann, 1999, Cooking, 928 pages. Practical Professional Cookery is recognised throughout the English-speaking world as the established source of recipes for both students and professionals. Practical ....

The Cook's Book Step-by-step Techniques & Recipes for Success Every Time from the World's Top Chefs, Including Marcus Wareing, Shaun Hill, Ken Hom & Charlie Trotter, , Nov 2, 2009, Cooking, 648 pages. A new edition of The Cook's Book winner of the Gourmand World Cookbook Award. Now in e-book format Master classic dishes and pick up tips for success every time with the ....

Standards, Principles, and Techniques in Quantity Food Production , Lendal Henry Kotschevar, 1966, Food service, 708 pages. .

Le Cordon Bleu Home Collection Potatoes, Le Cordon Bleu Chefs, 1998, Cooking, 64 pages. From the world's most famous cooking school comes this collection of fresh, modern dishes for the home cook. Developed specifically for the home, this invaluable collection of ....

Recipe encyclopedia , Susan Tomnay, Sep 1, 1997, Cooking, 496 pages. A cookbook and reference book includes 496 pages of brightly colored photographs, along with more than eight hundred recipes--original and classic--and special how-to features ....

Large Quantity Recipes , Alice M. Burgoin, 1932, Quantity cooking, 102 pages. .

Professional Chef - Level 2 - S/Nvq , Gary Hunter, Terry Tinton, Patrick Carey, 2007, Business & Economics, 640 pages. Professional Chef: Level 2 is the ultimate guide for aspiring chefs looking to excel in their studies and progress towards a rewarding and stimulating career. Providing ....

Joy of Cooking , Irma S. Rombauer, Marion Rombauer Becker, 1975, Cooking, 928 pages. Detailed information on foods and cooking techniques accompany fundamental recipes for hors d'oeuvres, soups, salads, main dishes, side dishes, breads, pies, cookies, candies ....

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