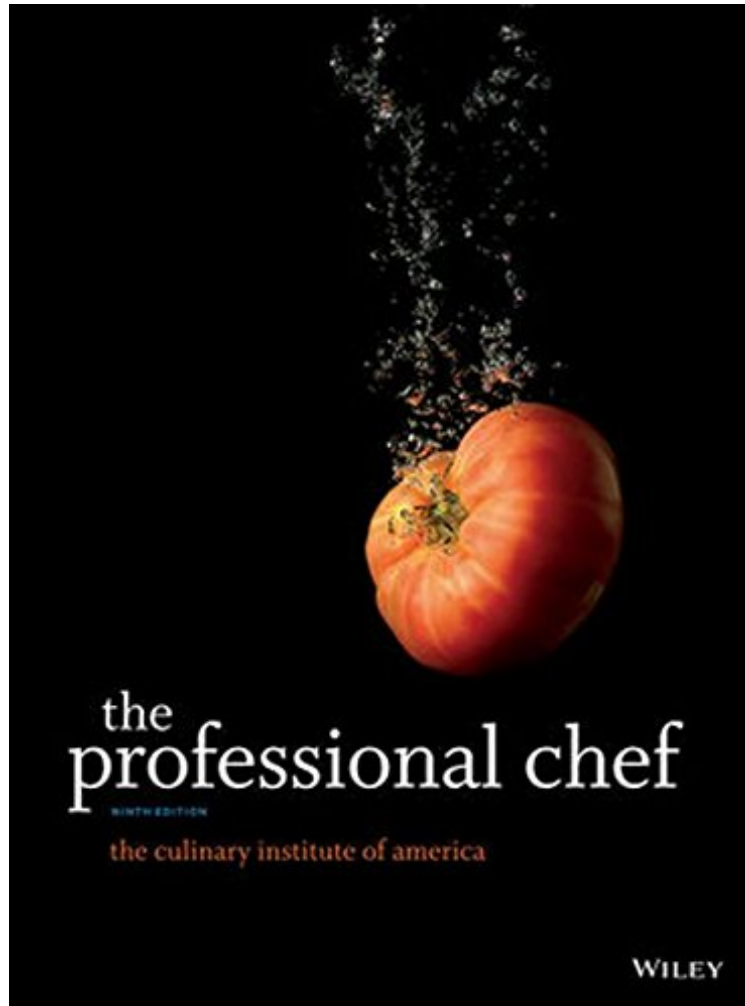


The Professional Chef

The Culinary Institute of America (CIA)
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#5604 in Books The Culinary Institute of America 2011-09-13Format: UnabridgedOriginal language:EnglishPDF # 1 11.00 x 2.60 x 8.90l, 7.27 #File Name: 04704213551232 pagesThe Professional Chef | File size: 71.Mb

The Culinary Institute of America (CIA) : The Professional Chef before purchasing it in order to gage whether or not it would be worth my time, and all praised The Professional Chef:

106 of 106 people found the following review helpful. Gorgeous book filled with useful information and amazing photos!By SeaGoddess3240I am a self-taught home chef. Despite learning much on my own over the years, I wanted slightly more information on technique and skill than can often be seen in cooking videos and TV shows. In comes "The Professional Chef" by the Culinary Institute of America, or CIA.Since this book also serves as the CIA's text book, be warned, it is 1200 pages long. It is heavy and you'll definitely get a work out carrying it around. That aside, it is a stunningly beautiful book. It is filled with pages of incredibly useful information, such as various cooking methods, different proteins and their cuts, how to identify grains and spices, how to cook what, and so much more -

really, everything you need to know. There are gorgeous illustrations to go along with the charts given, which makes it very easy to follow along and keep it all straight. Additionally, the back half of the book gives you recipe after recipe on basics all the way to complicated dishes. Keep in mind, since this is a text book, the recipes are scaled for 10 servings or more. So, if you are using this to cook for large parties, it's GREAT. If you don't need to cook for more than yourself and one other person, be prepared to learn how to scale down (learning is never a bad thing). I absolutely love this book and can't recommend it enough. Considering the amount of information and the size of the book, the price really can't be beat. Perfect for the chef-in-training or someone, like me, just looking to hone and enhance their knowledge. 2 of 2 people found the following review helpful. A Great Addition To Library By B Powell The recipes I have tried work well. A great addition to my library. The recipes are easy to understand; however, the authors appear to be assuming some knowledge of professional cooking in their readers. 2 of 2 people found the following review helpful. A foundational book By studioproduct. Once again, the cooks and teachers at Culinary Institute of America stand like a beacon of solid information about techniques and methods used in the preparation of various types of food. This is not a collection of recipes, although some are included when they are germane to the techniques under discussion. This should be treated like a course in mastering the kitchen arts. Although written for those intending to enter the field as a profession, it's a goldmine for the serious amateur. Of all the cooking books in my collection, I keep three "bibles" ready at hand -- "The Professional Chef" is my major guidebook, combine this with "On Food and Cooking: The Science and Lore of the Kitchen" by Harold McGee, a complete investigation into the science and chemistry of food, and "The Bread Baker's Apprentice" by Peter Reinhart which has captivated my imagination.

"The bible for all chefs." Paul Bocuse Named one of the five favorite culinary books of this decade by Food Arts magazine, The Professional Chef is the classic kitchen reference that many of America's top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works. Now, the ninth edition features an all-new, user-friendly design that guides readers through each cooking technique, starting with a basic formula, outlining the method at-a-glance, offering expert tips, covering each method with beautiful step-by-step photography, and finishing with recipes that use the basic techniques. The new edition also offers a global perspective and includes essential information on nutrition, food and kitchen safety, equipment, and product identification. Basic recipe formulas illustrate fundamental techniques and guide chefs clearly through every step, from mise en place to finished dishes. Includes an entirely new chapter on plated desserts and new coverage of topics that range from sous vide cooking to barbecuing to seasonality Highlights quick reference pages for each major cooking technique or preparation, guiding you with at-a-glance information answering basic questions and giving new insights with expert tips Features nearly 900 recipes and more than 800 gorgeous full-color photographs Covering the full range of modern techniques and classic and contemporary recipes, The Professional Chef, Ninth Edition is the essential reference for every serious cook.

From the Back Cover "The bible for all chefs." Paul Bocuse "Well-researched and documented, The Culinary Institute of America's latest offering includes the essential tools to become a successful modern chef. The Professional Chef continues to evolve and improve with age." Thomas Keller "The Professional Chef continues to be an incredibly valuable reference guide that we keep handy in all our restaurant kitchens." Susan Feniger and Mary Sue Milliken "This important book is a classic resource, an indispensable reference for both the professional and serious home cook." Alfred Portale "The newest edition of The Professional Chef is truly an amazing book of technique. Without a doubt, a true inspiration for all." Eric Ripert "How to cook everything from the best culinary school in America. This is The Mothership for recipes and basic culinary techniques. Anyone and everyone serious about food and cooking should have one in their kitchen." Anthony Bourdain "The CIA continues not only to set standards but to raise them industry-wide. This is a great book, a valuable reference in both the restaurant kitchen and the home kitchen." Michael Ruhlman