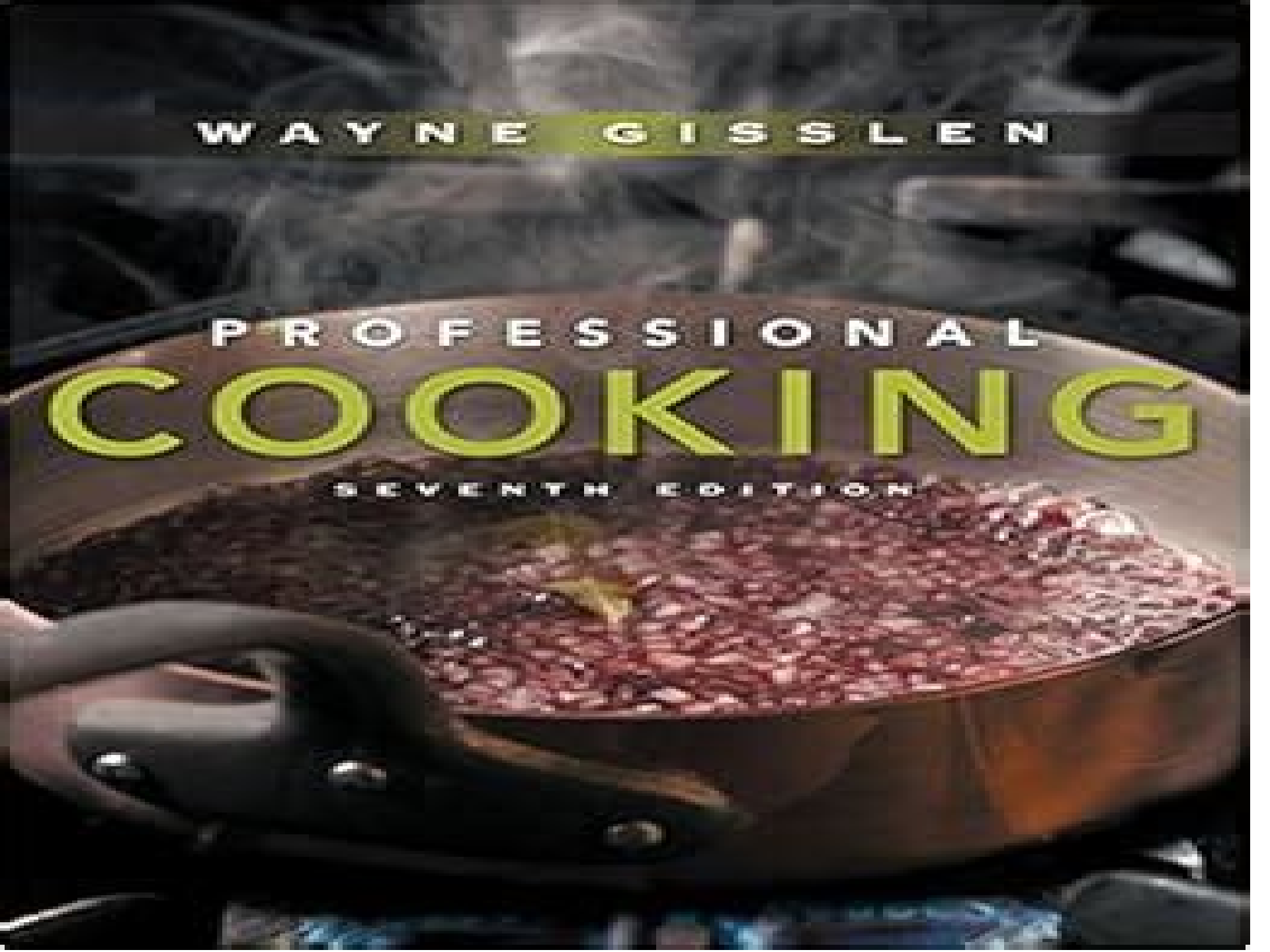




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on Stocks and Sauces respectively New and current topics in the modern food industry are discussed such as sustainable farming and other agricultural practices like organic and biodynamic farming GMO s and grass fed livestock Expanded discussion of modernist cuisine also called molecular gastronomy Better placement and highlighting of additional recipes available on CulinarE Companion™ Updating of baking recipes to be consistent with the latest edition of Professional Baking

Professional Cooking for Canadian Chefs Wayne Gisslen, Mary Ellen Griffin, Le Cordon Bleu, 2006 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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