**DESCRIPTION**

A new approach to the CIA's *Professional Chef's Knife Kit, In the Hands of a Chef* reveals how professional chefs use their revered kitchen tools in restaurants and at home. This book identifies the types of tools necessary in the kitchen, such as knives, mixing tools, gadgets, and measuring tools. The book teaches a tool's most popular--yet often highly specialized--uses, the history of a tool, types of materials used in making it, and advances in technology that have improved a tool. The book gives readers a personal look at chefs’ methods for using these tools and a sense of the personal attachment and even respect they have for them. Readers will also learn the parts of kitchen tools, characteristics of a good knife, and what to look for when purchasing knives and other kitchen tools. *In the Hands of a Chef* features 112 new black and white photographs that convey the proper way to hold the tool or how it appears when in the hands of a chef.

**ABOUT THE AUTHOR**

Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college offering bachelor's and associate degrees in culinary arts and baking and pastry arts, as well as certificate programs in culinary arts and wine and beverage studies. A network of more than 45,000 alumni has helped the CIA earn its reputation as the world's premier culinary college. The CIA, which
also offers courses for professionals and food enthusiasts, as well as consulting services for the foodservice and hospitality industry, has campuses in Hyde Park, New York; St. Helena, California; San Antonio, Texas; and Singapore.

FEATURES

• A revision of The Culinary Institute of America's *Professional Chef's Knife Kit*, the book provides must-have information on the tools necessary for any kitchen, including knives, mixing tools, gadgets, and measuring tools

• Knife skills are an essential part of any chef's basic training. This book will be an invaluable resource for students and professionals, as well as for amateur home cooks interested in improving their knife skills

• In addition to easy-to-follow instruction on the use of kitchen tools, the book also includes information on each tool's history and evolution and real-life kitchen secrets from top professional chefs

• The affordable package includes 112 black and white photographs that illustrate kitchen tools' proper use and handling

• The book's release will be tied into the launch of the CIA's new line of branded kitchen equipment

For additional product details, please visit https://www.wiley.com/en-us