DESCRIPTION

The Professional Chef is among the best-selling titles in Wiley's cooking program and represents the cornerstone book in our publishing partnership with the CIA. We have completely reorganized this book to reflect the way that people cook in the kitchen today, with the best of foods and flavors from around the world. The book reviews ingredients, equipment, and skills of the professional chef. It then explores the techniques for the full range of food items: vegetables, potatoes, grains, legumes, pasta, meats, fish and seafood, poultry, eggs, fruits, soups, sauces, quickbreads and cakes, yeast breads, and more. The new edition features information on global cuisines, an all-new chapter on Plated Desserts, and information on topics of growing importance such as sous vide cooking, seasonality, and sustainability. The new edition features a new user-friendly design and structure, guiding readers through the basic principles behind each technique at a glance, and then providing more in-depth information along with step-by-step photography. Complete with hundreds of recipes and four-color photographs throughout, this is the essential reference for any aspiring chef, culinary student, or cooking enthusiast. For the first time ever, The Professional Chef is also available as a revolutionary interactive iPad edition (978-1-118-12012-5).

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.
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.

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