**DESCRIPTION**

This is the study guide to accompany Professional Cooking, 9e

The Ninth Edition of Professional Cooking reflects the changing nature of our understanding of cooking and related fields such as food safety, nutrition, and dietary practices, as well as new thinking about how best to teach this material. What has not changed is the core material that focuses on the essentials—the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen, and the development of manual skills to apply this knowledge.

**ABOUT THE AUTHOR**

WAYNE GISSLSEN is the author of the best-selling series of culinary books that includes Professional Cooking, Advanced Professional Cooking, and Professional Baking—all published by Wiley. A graduate of The Culinary Institute of America, he has written extensively in the field of culinary arts, with experience as a restaurant chef, test-kitchen supervisor, and food-and-beverage consultant.
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