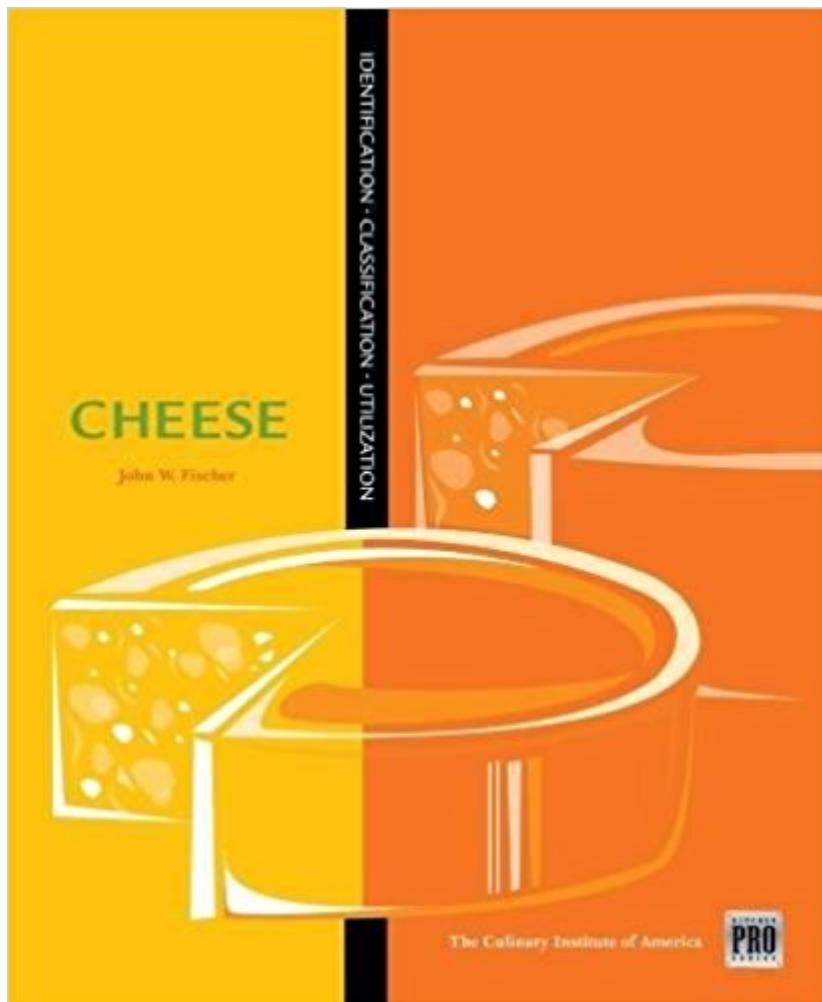


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Cheeses (Pro Kitchen Series)



Synopsis

Kitchen Pro Series: Guide to Cheeses Identification, Classification, and Utilization is the definitive guide to purchasing and utilizing cheese for professional chefs, foodservice personnel, culinarians, and food enthusiasts. Part of the CIA's new Kitchen Pro Series focusing on kitchen preparation skills, this user-friendly, full-color resource discusses the basic history of cheese, its manufacture, and its incorporation into different cuisines across the dining spectrum. Product identification, availability, storage, flavor and development are all described in detail in this invaluable introduction to the world of cheese!

Book Information

Hardcover: 256 pages

Publisher: Delmar Cengage Learning; 1 edition (February 1, 2010)

Language: English

ISBN-10: 1435401174

ISBN-13: 978-1435401174

Product Dimensions: 1 x 9 x 11 inches

Shipping Weight: 2.2 pounds (View shipping rates and policies)

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au Gratin Grilled Trevigiano with Smoked Scamorza Paneer Paratha

Founded in 1946, The Culinary Institute of America (CIA) is an independent, not-for-profit college offering bachelor's and associate degrees, as well as certificate programs, in culinary arts or baking and pastry arts. A network of more than 37,000 alumni in foodservice and hospitality has helped the CIA earn its reputation as the world's premier culinary college. Visit the CIA online at www.ciachef.edu. John Fischer is an associate professor in table service at The Culinary Institute of America (CIA) in Hyde Park, NY. A Certified Hospitality Educator (C.H.E.), Mr. Fischer also holds a Bachelor of Arts degree from Swarthmore College in Swarthmore, PA. Mr. Fischer serves as maître d' instructor in the college's Ivy Award winning Escoffier Restaurant.

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