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Practical Cookery, 13th Edition for Level 2 NVQs and Apprenticeships by David Foskett, 9781471839573, available at Book Depository with free delivery worldwide.

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ISBN-13: 9781510461710, 978-1510461710. Trust Practical Cookery: the classic recipe and reference book used to train professional chefs for over 50 years. This 14th edition of Practical Cookery is the must-have resource for every aspiring chef.

Practical Cookery has been training chefs for 50 years. It is the only book you need to support you through your training, and will serve as a recipe book and reference source throughout your career. With over 600 recipes in the book, and more online, the range is unsurpassed. Many recipes have been developed and updated, using modern techniques and methods tested in real working kitchens. Others are traditional, reliable favourites that have grown up with Practical Cookery. Now with video links: Use the QR code or web link to view some of the recipes on your smartphone, laptop or tablet. Teaching the best in the business for 50 years - don't train to be a chef without it.

Trust the classic recipe book and reference for apprentices and work-based learners which the best professional chefs have relied on for over 50 years to match the qualification and prepare them for assessment. Over 600 reliable recipes and 1,000 photographs cover the latest preparation, cooking and finishing techniques as well as the classics every chef should master. Fully updated, this book for Level 2 NVQ Diploma in Professional Cookery or Food Production and Cooking students also covers all of the essential underpinning knowledge for NVQs and the Hospitality and Catering Principles Technical Certificate for apprentices. - See how dishes should look with close-up finished dish shots for every recipe, and follow the clear step-by-step sequences to master techniques - Get guidance on how to meet the evidence requirements, including advice on how to prepare for observations and professional discussions, with the new assessment section - Test your understanding and prepare for professional discussions and knowledge tests with questions at the end of each unit - Access professional demonstration videos with links throughout the book

This edition has been completely redesigned and updated taking into account the recent trends toward healthy catering and the attractive presentation of food. Lavish, full-color photographs illustrate the stages involved in the preparation of various recipes. Many dishes are depicted in their finished form to give readers an impression of correct presentation and service. This revision features nutritional data for the main recipes. Includes information about different types of foods and the processes of cookery along with hundreds of classic recipes. Many ingredients are given alternatives to comply with the principles of healthy eating.

Master culinary skills and prepare for assessment with the book which professional chefs have relied on for over 50 years to match the qualification and support their training and careers. With 460 recipes covering both classic dishes and the latest methods used in real, Michelin-starred kitchens, this book is structured exactly around the units and requirements of the Level 2 Professional Cookery Diploma (VRQ) to make perfecting culinary techniques, meeting the qualification requirements and preparing for assessments easier than ever before. - Break down key techniques with 50 step-by-step photo sequences - Hone your presentation skills with photos of each recipe - Test your understanding with questions at the end of each unit - Prepare for assignments, written tests and synoptic assessments with the new assessment section - Access professional demonstration videos with links throughout the book

Offering a complete overview of the hospitality and catering industry for over 50 years, this new edition of the essential reference text has been updated to reflect latest developments and current issues. Covering all aspects of the industry - from commodities and nutrition, to planning, resourcing and running each of the key operational areas - The Theory of Hospitality and Catering is an essential text for anyone training to work in the hospitality industry. It will be valuable to anyone completing courses in Professional Cookery and Hospitality Supervision, as well as foundation degree and first-year undergraduate hospitality management and culinary arts students. - Discusses all of the current issues affecting the industry, including environmental concerns such as traceability, seasonality and sustainability; as well as important financial considerations such as how to maximise profit and reduce food waste. - Considers latest trends and developments, including the use and impact of social media. - Updated to reflect up-to-date legislative requirements, including new allergen legislation. - Helps you to understand how theories are applied in practice with new case studies from hospitality businesses throughout.

A core student book tailor-made to support learning for the new Level 3 Diploma in Professional Cookery (VRQ). Retaining the pedigree and reliability of Advanced Practical Cookery, combined with engaging features, this new book is written by expert authors to ensure your students are fully prepared and have everything they need to succeed on level 3 courses in food preparation and cookery. As well as being a perfect match for the Level 3 Diploma in Professional Cookery, this book also supports other qualifications, including NVQs in Food Preparation and Cookery, Kitchen and Larder, and Patisserie and Confectionery.

Food Science and the Culinary Arts is a unique reference that incorporates the principles of food and beverage science with practical applications in food preparation and product development. The first part of the book covers the various elements of the chemical processes that occur in the development of food products. It includes exploration of sensory elements, chemistry, and the transfer of energy and heat within the kitchen. The second part looks in detail at the makeup of specific foodstuffs from a scientific perspective, with chapters on meat, fish, vegetables, sugars, chocolate, coffee, and wine and spirits, among others. It provides a complete overview of the food science relevant to culinary students and professionals training to work in the food industry. Provides foundational food science information to culinary students and specialists Integrates principles of food science into practical applications Spans food chemistry to ingredients, whole foods, and baked and mixed foods Includes a comprehensive glossary of terms in food science

Deeply rooted in ancient rituals, the seasonal rhythms of the land of Israel, and biblical commandments, the Jewish holidays mark a time for Jews around the world to reconnect with their spiritual lives, celebrate their history, and enjoy tasty foods laden with symbolic meaning. With Phyllis and Miriyam Glazer's The Essential Book of Jewish Festival Cooking as your guide, you will gain a rich understanding of the Jewish calendar year and its profound link to the signs of nature and the produce of the earth in each season. This landmark volume addresses a central question often left unanswered: Why do we eat what we eat on these important days? Organized by season, the ten chapters cover the major holidays and feast days of the Jewish year, providing more than two hundred tempting recipes, plus menus and tips for creative and meaningful holiday entertaining. In-depth essays opening each chapter illuminate the origins, traditions, and seasonal and biblical significance of each holiday and its foods, making the book a valuable resource for Jewish festival observance. Inspired recipes add a fresh, contemporary twist as they capture the flavors of the seasonal foods enjoyed by our ancestors. For Passover, prepare such springtime delights as Roasted Salmon with Marinated Fennel and Thyme, alongside Braised "Bitter Herbs" with Pistachios. On Shavuot, characterized by the season's traditional bounty of milk and the wheat harvest, try fresh homemade cheeses; creamy, comforting Blintzes; or luscious Hot and Bubbling Semolina and Sage Gnocchi. At Purim, create a Persian feast fit for a king and learn new ideas for mishloah manot, the traditional gifts of food. The Essential Book of Jewish Festival Cooking offers accessible, healthful, and intensely flavorful recipes with a unique and tangible connection to the rhythms of the Jewish year. The Glazer sisters will deepen your understanding of time-honored traditions as they guide you toward more profound, and delicious, holiday experiences.