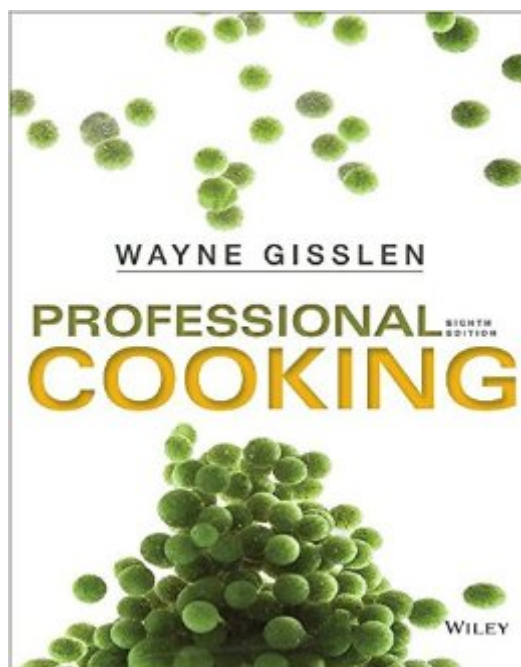


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# Professional Cooking



## Synopsis

Professional Cooking, 8th Edition 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. Familiar material reflects the core curriculum that has stayed focused on the essentials, the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen.

## Book Information

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Average Customer Review: 4.5 out of 5 stars [See all reviews](#) (48 customer reviews)

Best Sellers Rank: #12,981 in Books (See Top 100 in Books) #8 in [Books > Cookbooks, Food & Wine > Professional Cooking](#) #2146 in [Books > Textbooks](#)

## Customer Reviews

The book content is awesome, very well written and explanations are very good. Some sections need to be read several times because there is so much information in each phrase that you are probably missing additional useful content. Still easy to read though. A few things to take into consideration before purchasing: This book is pretty big and heavy physically, so I went for the Kindle version. While it is a book printout and you can't get the nice features of a real Kindle book. It's still alright if you can live with it, which is my case. The 4/5 stars is because the physical version comes with a code to download a menu-making software that the electronic version doesn't have (as it comes as a separate piece of paper). You can only get it with the physical version or purchase the code separately for 40\$. Not a good deal in my opinion.

Love the book, it includes so much information as well as recipes. The Kindle version is really cool, with the ability to highlight and bookmark with the easy and convenient navigation and search option.

I have spent over 25 years in the restaurant business; still using my 4th edition, earmarked all over with post-it notes and many stains, it is the best investment I made years ago. Designed for people who take cooking serious and want to really learn about cooking. Not for the inferior minded, with no common sense; who expect a quick frozen or microwave solution to bad taste. Chef's are great because they understand everything in this book.

I got my book fast but when I got it and opened the box it came in it smelt like cigarettes and I'm not happy cause I paid over 70 for it and I can't stand looking through the book for my class cause after I flip one page my fingers smells like smoke and I hate that smell I'm really disappointed cause this was a waste of money.. and try i don't even wanna give them one star but it's in great condition besides my book sleeping like smoke..

good sturdy book with information about culinary history and all recipes you can imagine, teaches you how to work in a kitchen and all sorts of dishes to make. Only complaint is that it's too expensive and heavy. Needed it for school.

It was much more reasonable than the school bookstore. It was as described. It arrived in plenty of time for first day of class.

Easy to understand with lots of good information , these recipes seem to be the basics which allow for individual customization.

E-book version is exactly what I needed, it works perfectly and is a lot lighter than carrying the hardback book around

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