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The Cookery Triology: Basic Cookery Book

By Gajanan Shirke

Arizona Business Alliance, United States, 2014. Paperback. Book Condition: New. 279 x 216 mm. Language: English . Brand New Book ***** Print on Demand *****.The book starts with first IHM semester syllabus section on cookery. It defines cooking process where different ingredients and cooking methods are used to produce a composite taste. This involves the use of technical knowledge. It also involves creativity in cooking and presenting the dishes. Professional Kitchens, wherein topics like a brief introduction to the art of cooking, the hierarchy and layout of kitchen departments, and how to plan a basic menu, are discussed. The second part of the book encompasses Basic Food Production Operations, which entail a basic introduction to vegetables, fruits, meats, seafood, cereals, pulses and techniques of cooking. The author has written on bakery and pastry items, and principles of menu planning, kitchen management in hotels which includes aspects like staffing, meal production, transportation and kitchen planning and maintenance. This book is based on the curriculum of the Hotel Management course. This text book aims to cover all important aspects and issues related to Food Beverage Production Management. This book is for Professionals, Students and Connoisseurs who want to learn about the history and...



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