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This new edition of Professional Cooking is the most extensively revised yet. Readers of earlier editions will find new information in virtually every chapter. At the same time, the book has retained the core material that has made this text the standard reference and learning tool in its field for more than 20 years.

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Professional Cooking 8th Edition

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

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