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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

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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.

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Anyone can cook in the French manner anywhere, wrote Mesdames Beck, Bertholle, and Child, with the right instruction. And here is the book that, for forty years, has been teaching Americans how. Mastering the Art of French Cooking is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine, from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. This beautiful book, with more than one hundred instructive illustrations, is revolutionary in its approach because: It leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final creation of a delicate confection. It breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone's culinary repertoire.

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