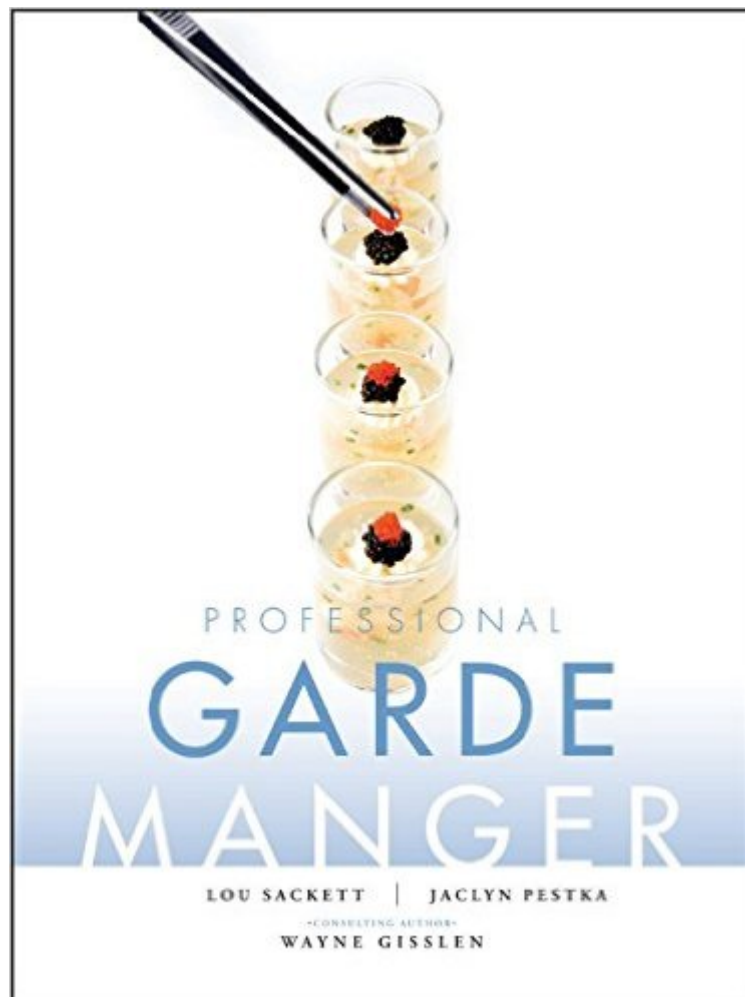


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Professional Garde Manger: A Comprehensive Guide To Cold Food Preparation



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Customer Reviews

To manage cold food preparation in a creative fashion is what Garde Manger is all about. The basics and skills needed to handle the station can flow through into the home kitchen as well if you follow along in this book. For the professional this book will be a way to refine your skills in Catering, Banquet service and general foodservice operations. For the home cook this book will open your eyes to the wonderful world of Garde Manger and help you develop skills that will assist in your home cooking and possibly moving into a professional setting. The book is broken down into 18 chapters, starting with the Garde Manger Profession and finishing with Buffets and Food Bars. You will learn the very basics of production and follow through with design, plating and adding condiments and decor to round out the recipe. The different levels and expectations of cold food are laid out quite well in Chapter one and certainly leave no stone unturned. If you are a novice in the kitchen you may want to study the book a bit first to pick up the terminology so you can better prepare yourself for what's ahead. The recipes and methods for preparation are easy to follow and include step by step instructions with pictures and diagrams. If you take the time to look over the recipe before you begin then you have mastered the first rule of the kitchen. Read everything and set your station or area up with the needed ingredients and kitchen tools to get the job done. Once you work through the first selected recipes you will gain a measure of satisfaction and accomplishment that will carry you through the book. I've enjoyed reading through the book and have utilized several recipes in my professional kitchen as well as adapting them a bit to my home kitchen.

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