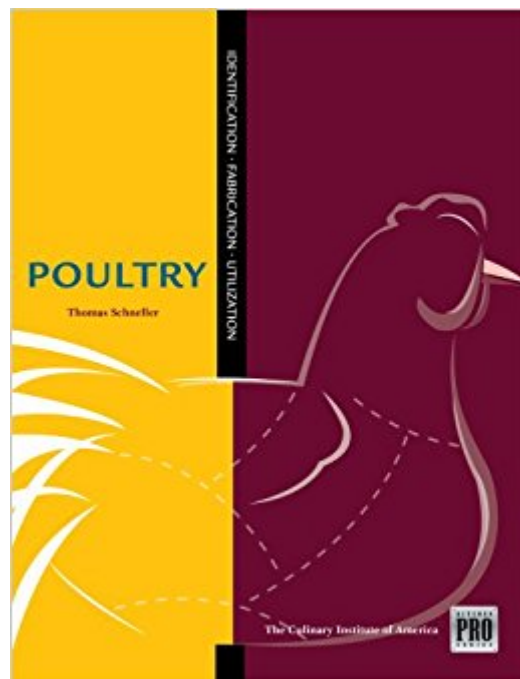




The book was found

The Kitchen Pro Series: Guide To Poultry Identification, Fabrication And Utilization (KitchenPro Series)



Synopsis

The Kitchen Pro Series: Guide to Poultry Identification, Fabrication and Utilization is the definitive manual on purchasing and fabricating poultry products. Designed for chefs, foodservice managers, purchasing agents, culinary students and instructors, custom shop operators, and food enthusiasts, Additional features include storage information, basic preparation methods for each type of poultry product, and recipes. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Book Information

File Size: 21409 KB

Print Length: 288 pages

Publisher: Cengage Learning; 001 edition (September 24, 2009)

Publication Date: September 24, 2009

Sold by: Cengage Learning

Language: English

ASIN: B00B6DDHOG

Text-to-Speech: Not enabled

X-Ray for Textbooks: Enabled

Word Wise: Not Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #488,773 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #74

in Kindle Store > Kindle eBooks > Cookbooks, Food & Wine > Cooking by Ingredient > Meat,

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Customer Reviews

How to cut up and cook poultry. This includes ducks as well as turkeys and chickens. I needed this book for a culinary class for extra information and was not disappointed.

purchased for a butchery class but worth buying for home use.

This text as written by a culinary professional is well suited for my preparation to deliver my practical

training to the chefs of tomorrow.

Exactly as described

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