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ingredients and basic cooking techniques that are the foundation of success in the kitchen, and the development of manual skills to ...

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**Cooking** material that focuses on the essentials--the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen, and the development of manual skills to apply this ...

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Gisslen, Wayne:  
9781119399612 ...

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cooking and related

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fields, for example, sanitation, sustenance, and dietary practices, just as new pondering how best to show this material.

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Professional Cooking  
8th Edition

Wayne Gisslen is the author of the best-selling series of culinary books that includes

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and Advanced

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published by Wiley. A  
graduate of the Culinary  
Institute of America, he  
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