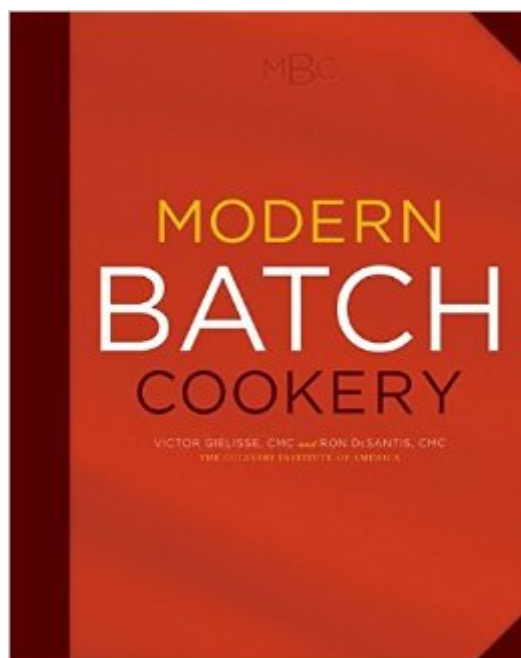


The book was found

Modern Batch Cookery



Synopsis

A complete guide to volume cooking for restaurants, caterers, hotels, and other large foodservice operations. Modern Batch Cookery offers up-to-date information with a focus on healthy cooking, nutrition, and smart menu planning. Preparing healthy, high-quality food in volume is a challenge for even the most experienced foodservice professional. The recipes in Modern Batch Cookery are designed to yield 50 servings, and cover every meal part and occasion. The book delivers a refreshing repertoire of delectable dishes, including Gorgonzola and Pear Sandwichs, Tequila-Roasted Oysters with Salsa Cruda, Chesapeake-Style Crab Cakes, and many more.

- Features more than 200 healthy, nutritious, large-batch recipes
- Includes chapters on Stocks, Soups, and Sauces; Breakfast and Brunch; Salad Dressings, Salads, Sandwiches, Appetizers; Entrées; Side Dishes; Reception Foods; and Baked Goods and Desserts
- Provides pertinent information, including conversion charts and a glossary, as well as full-color photos of finished dishes that provide fresh ideas for plating and presentation
- Covers all the essentials of menu and recipe development

Modern Batch Cookery is a comprehensive resource for all culinarians and foodservice operators working in (but not limited to) resorts, hotels, college food service, health care, retirement communities, banquet facilities, country clubs, and on-site catering companies.

Sample Recipes Chocolate Mousse Marinated Sea Bass Fillet
Poached Eggs on Hash

Book Information

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Customer Reviews

Even though I've only made 2 recipes from THIS book, I've actually made some of these same

recipes from the Pro Chef 8th edition. There are several identical recipes from the Pro Chef in here, only scaled up for 50. I have no problem myself with the duplication of these recipes, as a lot of people probably wouldn't buy both of these books. The ones I've made from this book are the 'Roasted Peppers and Goat Cheese Canapes', and the 'Chocolate Mousse.' Both turned out nicely and were well received. The first 4 chapters are principles and guidelines for large quantity cooking. I found it interesting, but much of this information is in the Pro Chef also. There is also a lot of the theory of cooking and food costing, so if you're not interested in that, you might want to skim those sections. There is also a section on food safety, and it is fairly recent because it uses 41 and 135 degrees as the cool and hot temperatures. If you're at all familiar with food safety, you know what those are already, but it doesn't hurt to remind us. If you don't know those things, then get the latest Servsafe manual, as food safety is important, even at home. Next come the recipes, and they're arranged in the usual manner. Stocks, soup, and sauces; then breakfast and brunch items; salads, apps and sandwiches; entrees; side dishes, desserts; and last but not least, a chapter on reception foods. All in all, a really nice book for large recipes, with some modern and some more familiar recipes, definitely worth the price if need to cook for a crowd.

Another outstanding resource from The Culinary Institute of America designed for the chef and cook preparing meals in volume. Beautifully illustrated with color photography, the range of more than 200 recipes is wide reaching to suit a variety of palates, from fish lovers and vegetarians to those with ethnic tastes or sweet teeth. In addition to helpful conversion charts and glossary terms, there are excellent ideas for presenting and plating the finished product. Gielisse and DeSantis of the CIA staff have done a yeoman's job of inspiring the foodservice operator looking to spice up catering, hotel, resort, banquet or retirement community menus.

Can someone please tell me: ingredients such as Onions, minced - 4lb 12oz, is the 4lb12oz of onions OR 4lb12oz of minced onions? In other words, are the quantities listed raw ingredient weights or finished prep weights?

A great collection of quantity recipes. I am a high school culinary teacher, and my students must frequently prepare quantity meals for school functions. My Food for Fifty book is my go to for consistently good dishes, but the recipes seem a bit old fashioned, at times. This book offers new, more modern recipes for our more formal events. The photography is lovey and I appreciate the plating ideas. Together, these two cookbooks meet all of our quantity cooking needs.

I got this book for my girlfriend who is an executive chef at a grocery store. She loves this book. It's perfect for her because she has to make large quantities for their hot bar. This book is a text book for the Culinary Institute of America and is not intended for the home cook.

Is very useful. Has everything I need in it.

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