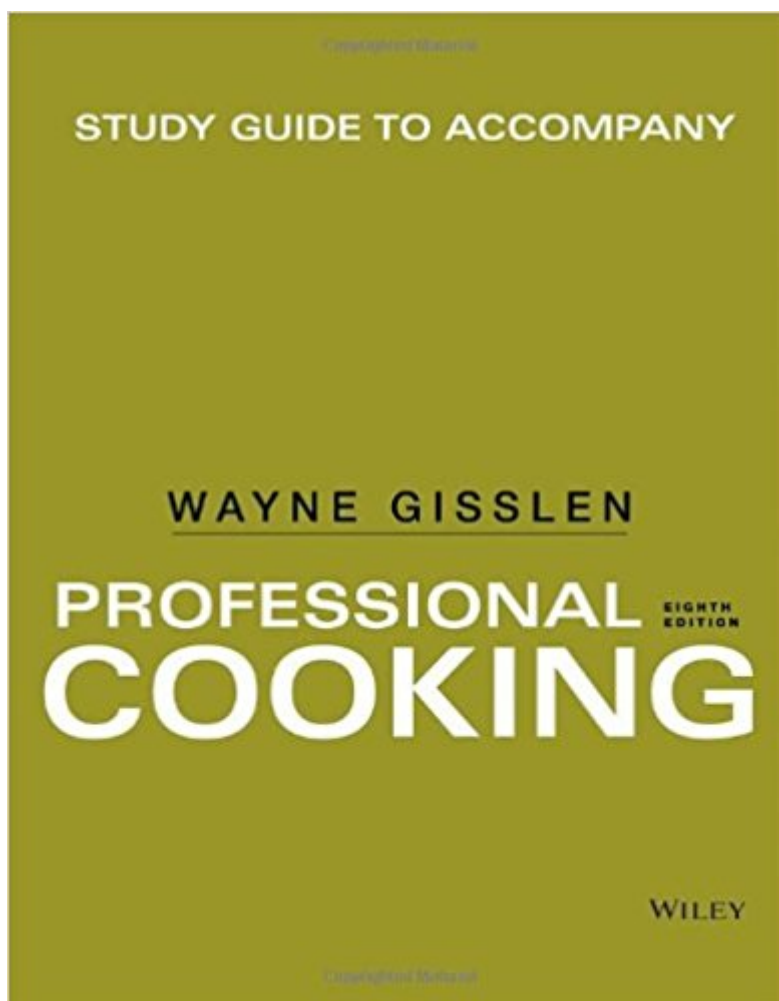




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Study Guide To Accompany Professional Cooking



Synopsis

This is the study guide to accompany Professional Cooking, 8e Professional Cooking, Eighth Edition reflects the changing nature of our understanding of cooking and related fields such as food safety, nutrition, and dietary practices, as well as new thinking about how best to teach this material. Familiar material reflects the core curriculum that has stayed focused on the essentials, the comprehensive understanding of ingredients and basic cooking techniques that are the foundation of success in the kitchen.

Book Information

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Customer Reviews

This study guide looks great!! I think it will be great help in learning for my class!

The book is good. But the delivery was taken too long.

Very helpful, educational, and help me understand my study.

The book is very good and easy to use.

Probably not s fault but shipping was ridiculous. Other then that, it is required in culinary arts and helps you with understanding.

The worst workbook/textbook combination I've ever seen. The workbook in particular is so

disorganized it has caused me needless additional hours of work. As an example, vocabulary fill-in-the-blank is taken arbitrarily from anywhere in the chapter. This might be alright if chapters had all vocabulary terms and definitions in one section, but none do. You might find yourself flipping through 60 pages of chapter X in order to find any single term. It is apparent no thought or care was given to organization. Everything is so . . . arbitrary . . . so random . . . so mixed up, as to not make any sense. The purpose of learning vocabulary is to memorize term and definition, not spend needless hours flipping through pages just to locate the term. Who has a photographic memory and can remember where every single vocabulary term would be? Ridiculous. Do the student a favor and either put all vocabulary terms with definitions together when you write the book, or put page numbers next to each one in the workbook so people can find where they are. Also, workbook vocabulary definitions are not the same as in the textbook chapter OR glossary definitions. I often found myself guessing at what the workbook wanted me to know. Many True/False questions are so finite and esoteric as to be useless. If you want me to know how to cook a spinach souffle, then just ask me to list the steps. Don't make things hinge on one word of one process on one line out of 20 lines. It's as if a child wrote the workbook with the intent of being deceptively tricky just for the sake of being deceptively tricky. A gigantic game of "Gotcha!". Other exercises are equally disorganized. It's difficult to describe, but ... I'm not a professional critic; it just made me want to sign in and write this review. I think I could have done better and I don't author books or even cook for a living. Honestly, I know I could have done better. That's what irks me the most.

This product is unorganized which makes it pretty difficult to utilize efficiently. You'll be better off creating your own study guides. It also seems to me that with the way the information was extracted from the text, they expect you to remember the book verbatim. It's also pretty ridiculous that some questions seem to be written for seasoned chefs and not a new student to the industry. There seems to be no consideration for individuals who are literally in the initial stages of learning to become a chef.

People can study/remember better if you don't have to go back and forth trying to find answers. It makes studying more memorable if things are in order. It is very hard to follow if you are going back and forth trying to find answers.

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