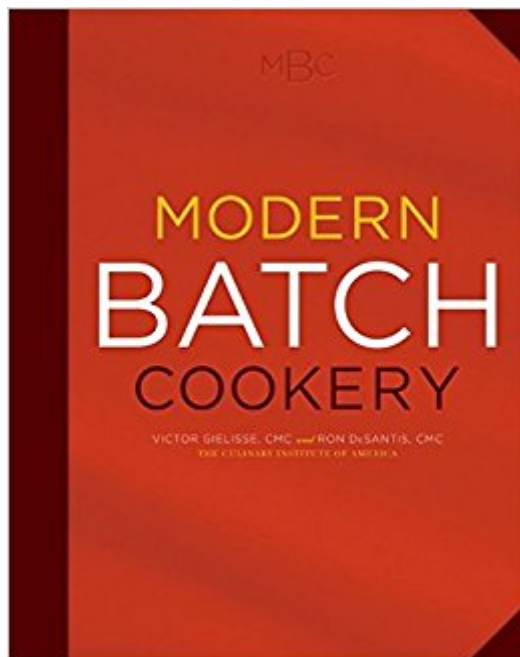


The book was found

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

As much as the modern culinary scene has evolved over recent years to feature bolder flavors and reflect a healthier and more daring sensibility, even greater changes are happening in the foodservice industry. Culinarians and foodservice operators have a much wider variety of options than ever before to meet their guests' increasingly high expectations for quality. New flavor profiles from global cuisines offer foodservice professionals more choices in menu planning, while new equipment and technology enable volume kitchens to serve high-quality foods that taste and look just as good as dishes prepared in top-flight à la carte kitchens. Packed with helpful, beautiful, full-color photographs and vital information, *Modern Batch Cookery* brings the expertise of two of The Culinary Institute of America's Certified Master Chefs, Victor Gielisse and Ron DeSantis, into the volume kitchen with world-class guidance on creating enticing menus that will enthrall and intrigue even the most demanding guests. Recipes are designed to yield 50 servings and cover every meal and occasion. Moving beyond plain fare, these recipes include such contemporary and delectable dishes as Gorgonzola and Pear Sandwiches, Tequila-Roasted Oysters, and Chesapeake-Style Crab Cakes. Chapters include: *The Culinary Professional*; lays out duties, functions, stations, and mise en place in an efficient volume kitchen, as well as the professional and personal qualities that make an excellent chef. *Menus and Recipes*; explores menus as a marketing and informational tool and provides menu creation and planning guidelines, including strategies for developing healthy menu alternatives. *Plating techniques and presentations* are also covered, as well as food preparation strategies and standard equipment. *The Importance of Flavor*; offers a thorough review of flavors and flavor combinations, including the use of spices and sauces. *Cooking Techniques*; summarizes basic professional techniques appropriate for volume cooking, including how to hold food without losing texture, volume food safety, and procedures for cooling and reheating foods while maintaining their quality. *Stocks, Soups, and Sauces for the Modern Batch Kitchen*; covers the basic procedures for preparing stocks and soups as well as the grand sauces, demi-glace, compound butters, and more. In addition, the book features more than 200 recipes, including stocks, sauces, and soups; breakfast and brunch; salad dressings, salads, sandwiches, and appetizers; entrées; side dishes; baked goods and desserts; and reception foods. With a focus on flavorful volume dishes that provide healthier and more nutritious options, *Modern Batch Cookery* is ideal for chefs and foodservice operators who serve a contemporary and sophisticated clientele.

A complete guide to elegant, refined volume cooking for large foodservice operations Filled with beautiful full-color photographs, *Modern Batch Cookery* appeals to the contemporary palates of

demanding diners by offering global flavors, healthier fare, and gorgeous presentations. An essential guide for chefs, foodservice operators, and kitchen managers, this comprehensive guide brings the CIA's knowledge and expertise to the volume kitchen with flavorful, artfully presented dishes as well as expert guidance on volume preparation techniques.

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.

For a CIA book, some recipes are just not up to snuff. For example, Chicken and Shrimp Gumbo for 50 uses 8 oz of Andouille sausage, 1 pound chicken breast, and 2 1/2 pounds shrimp in 2 1/2 gallons of stock FOR 50 people I don't think so. Would you want to serve each of your guests 0.01 pounds Andouille sausage, 0.02 pounds chicken breast and maybe 1 shrimp in a bowl. Other recipes have 1/2 shrimp per person. Buyer beware!

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?

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.

Great volume recipes for higher end foods.

Is very useful. Has everything I need in it.

excellent

Love it. I'd wish they had one on desserts.

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