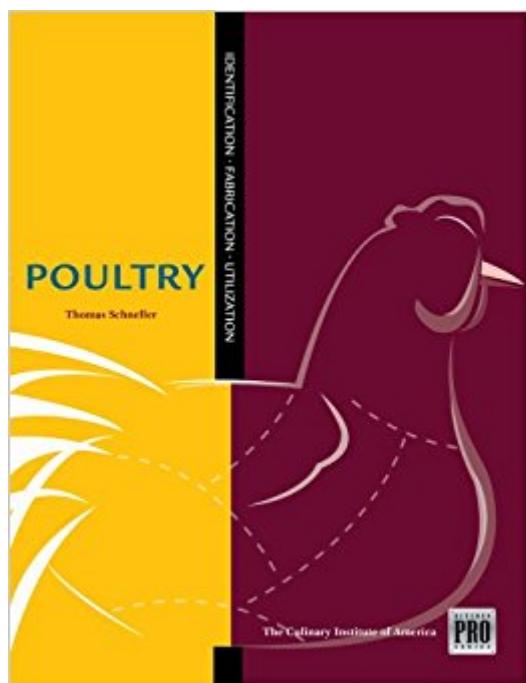


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# The Kitchen Pro Series: Guide To Poultry Identification, Fabrication And Utilization (KitchenPro Series)



## **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**

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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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