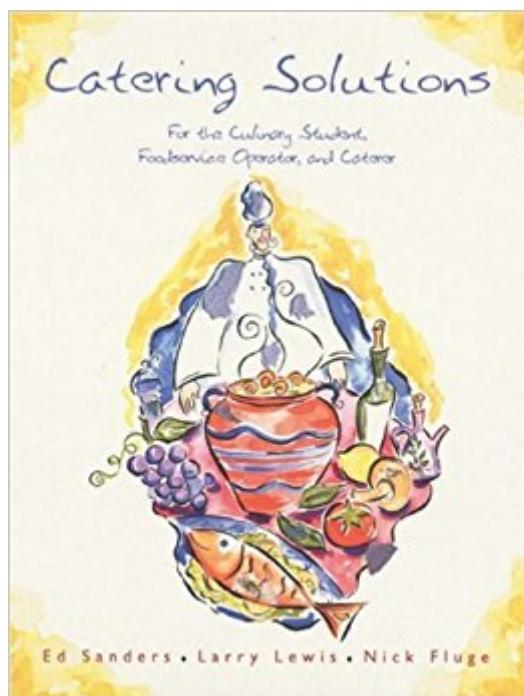


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Catering Solutions: For The Culinary Student, Foodservice Operator, And Caterer



Synopsis

Geared to the introductory Culinary student, but very useful to food service operators and professional caterers alike, this book uses a clear, concise approach to connect the basics of culinary catering. It guides readers step-by-step through the entire rigorous process of catering a gourmet event--from food safety, cooking, and beverage selection all the way to background music and napkin folding.

Book Information

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Geared to the introductory Culinary student, but very useful to food service operators and professional caterers alike, this book uses a clear, concise approach to connect the basics of culinary catering. It guides readers step-by-step through the entire rigorous process of catering a gourmet event--from food safety, cooking, and beverage selection all the way to background music and napkin folding.

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Catering Solutions has great information, but some of my pages can out during my study.

I just bought this book and I'm half-way finished. Hands down, this is the best catering book on the market!!!! It has more info, more tips, more realistic plans than any other catering book I've ever read. And being a Professional Chef, I've read dozens. I will buy 4 more copies to keep in the office and kitchen as ready-to-use reference guides for my employees. If you're looking to learn without all the fluff--this is the book for you!!!-Kimberly

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