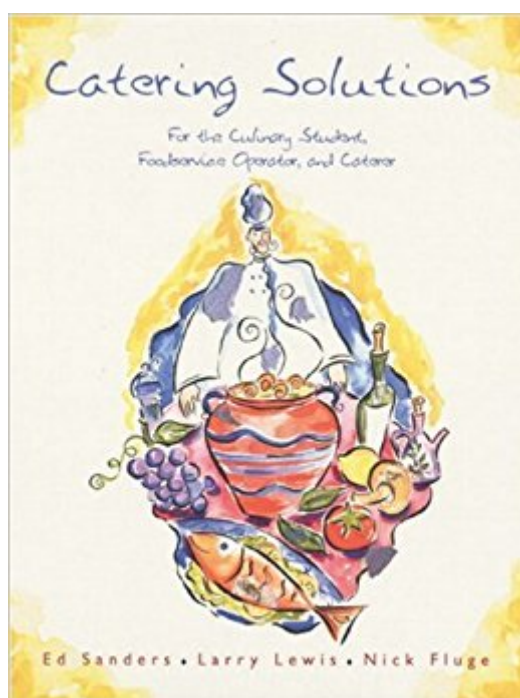


The book was found

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

Paperback: 378 pages

Publisher: Pearson (September 20, 1999)

Language: English

ISBN-10: 0130829005

ISBN-13: 978-0130829009

Product Dimensions: 7.9 x 0.9 x 9.9 inches

Shipping Weight: 1.7 pounds (View shipping rates and policies)

Average Customer Review: 3.8 out of 5 stars 3 customer reviews

Best Sellers Rank: #374,690 in Books (See Top 100 in Books) #73 in Books > Cookbooks, Food & Wine > Entertaining & Holidays > Tablesetting #178 in Books > Cookbooks, Food & Wine > Professional Cooking #285 in Books > Business & Money > Industries > Service

Customer Reviews

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.

The book is all that and a bag of chips, too. Your service that is as for as you all selling what you should leaves a whole lot to be desired. this book was supposed to come with a CD-ROM but you did not send it. and now want even talk to me about it. so I do not think you are safe to buy from. I will be passing the word to others about how I have been miss used by your company.

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

[Download to continue reading...](#)

Catering Solutions: For the Culinary Student, Foodservice Operator, and Caterer Study Guide to Accompany Nutrition for Foodservice and Culinary Professionals Nutrition for Foodservice and Culinary Professionals Recent Advances in Operator Theory and Operator Algebras Small Time Operator: How to Start Your Own Business, Keep Your Books, Pay Your Taxes, and Stay Out of Trouble (Small Time Operator: How to Start Your ... Keep Yourbooks, Pay Your Taxes, & Stay Ou) Water Operator Certification Study Guide: A Guide to Preparing for Water Treatment and Distribution Operator Certification Exams Theory of Operator Algebras I (Operator Algebras and Non-Commutative Geometry V) Secrets from a Caterer's Kitchen: The Indispensable Guide for Planning a Party Welcome to Culinary School: A Culinary Student Survival Guide (2nd Edition) Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America) Foodservice Organizations: A Managerial and Systems Approach (9th Edition) Foodservice Management: Principles and Practices (12th Edition) Controlling Foodservice Costs with Answer Sheet, ManageFirst Program, 2nd Edition Foodservice Manual for Health Care Institutions (J-B AHA Press) Gluten-Free Baking with The Culinary Institute of America: 150 Flavorful Recipes from the World's Premier Culinary College On-Premise Catering: Hotels, Convention Centers, Arenas, Clubs, and More How to Start a Home-based Catering Business (Home-Based Business Series) Catering: A Guide to Managing a Successful Business Operation Catering Management Off-Premise Catering Management

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)