

In the Hands of a Chef

The Professional Chef's Guide to Essential Kitchen Tools

Sharpen Your Knife Skills and Hone Your Knowledge of Kitchen Tools A precise carrot julienne. A perfect basil chiffonade. A neatly quartered chicken. Proficiency with knives and other kitchen tools is essential if you want to perfect your culinary artistry. Written by the experts at The Culinary Institute of America, this indispensable guide delivers all the information you need to assemble a knife kit, build your knife skills, and use a wide range of additional tools, from peelers and pitters to Parisienne scoops and pastry bags. Featuring instructional photographs throughout plus insights and tips from top professional chefs, *In the Hands of a Chef* provides:

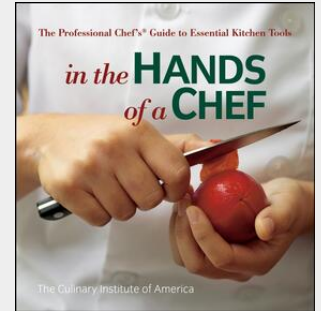
- * A complete guide to culinary knives
- * Comprehensive instructions for knife sharpening
- * Guidance on using specialty knives and cutting tools
- * Detailed cutting techniques for a variety of ingredients
- * Advice on tools for measuring, baking, and mixing
- * Equipment sources as well as checklists for knives and tools

"This comprehensive overview of techniques associated with knives and other key kitchen tools truly benefits those concerned with preparing food safely and efficiently. *In the Hands of a Chef* is an impressive guide, as important as the tools themselves." -Richard Von Husen, co-owner of Warren Kitchen & Cutlery Founded in 1946, THE CULINARY INSTITUTE OF AMERICA is an independent, not-for-profit college offering bachelor's and associate degrees in culinary arts and baking and pastry arts. A network of more than 37,000 alumni in foodservice and hospitality has helped the CIA earn its reputation as the world's premier culinary college. Courses for foodservice professionals and food enthusiasts are offered at the college's main campus in Hyde Park, New York, and at The Culinary Institute of America at Greystone, in St. Helena, California. Greystone also offers baking and pastry, accelerated culinary arts, and wine certifications.

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