COOKERY FOR THE HOSPITALITY INDUSTRY
SIXTH EDITION

Now in its sixth edition, *Cookery for the Hospitality Industry* remains Australia’s most trusted and reliable reference for commercial cookery students and apprentice chefs.

*Cookery for the Hospitality Industry* is Australia’s leading textbook for commercial cookery students, apprentice chefs and those studying vocational courses in schools. It covers the essential skills, methods and principles of cookery as well as the core competencies listed within the Australian National Training Package for Commercial Cookery.

Completely revised and updated, this edition features:

- full colour design and layout
- over 500 full-colour photographs illustrating core techniques, methods and ingredient types
- coverage of the core components of the Australian commercial cookery training package.
- over 700 recipes – featuring contemporary Australian cuisine, and using Australian products – designed to bring mastery in cooking through specific skills and techniques.

*Cookery for the Hospitality Industry* provides trade apprentices and commercial cookery students with everything they need to know to achieve trade status and more. It is the only textbook that genuinely addresses the needs of Australian students by covering Australian qualifications and reflecting Australian conditions, ingredients and our unique cuisine.

The *Cookery for the Hospitality Industry* Companion Website  <www.cambridge.edu.au/academic/cookeryhosp> features:

- instructional videos
- recipe library
- ingredients calculator
- chapter summaries
- extensive discussion questions for each chapter/topic/module
- flashcard glossary for student revision.

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Over 700 recipes, designed to bring mastery in cooking

Detailed step-by-step instructions

Helpful notes
The *Cookery for the Hospitality Industry* companion website is a free resource containing a range of additional recipes, resources, instructional videos, revision material and weblinks.

Icons throughout the book link to additional material on the website.

- **Additional recipes.**
- **Includes instructional videos and ingredients calculator.**
- **Chapter summaries, test and revision questions and a flashcard glossary.**
- **Includes cleaning documentation, information on food additives and weblinks.**

**All Users**
Follow the instructions on the home page to get access to these features.

**Instructors**
Contact Cambridge University Press for access to the instructors-only resources.
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<td>26 Food preservation</td>
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