PUBLISHED BY THE PRESS SYNDICATE OF THE UNIVERSITY OF CAMBRIDGE
The Pitt Building, Trumpington Street, Cambridge, United Kingdom

CAMBRIDGE UNIVERSITY PRESS
The Edinburgh Building, Cambridge CB2 2RU, UK
40 West 20th Street, New York, NY 10011–4211, USA
477 Williamstown Road, Port Melbourne, VIC 3207, Australia
Ruiz de Alarcón 13, 28014 Madrid, Spain
Dock House, The Waterfront Cape Town 8001, South Africa

http://www.cambridge.org

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First published by Edward Arnold 1982
First published by Cambridge University Press 2004
Fifth edition 2004

Printed in Australia by Ligare Pty Ltd

Typeface Palatino (Adobe) 10/13pt. System Quark XPress® [ML]

A catalogue record for this book is available from the British Library

National Library of Australia Cataloguing in publication data

Dodgshun, Graham.
Cookery for the hospitality industry.
5th ed.
Includes index.
Tertiary students.
ISBN 0 521 54758 X.
1. Cookery. 2. Caterers and catering. 3. Quantity cookery.
I. Peters, Michel. II. Title.
641.57
ISBN 0 521 54758 X paperback
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The pace of change in menus and food styles has increased rapidly in recent times. This has been driven by a trend away from substantial meals at traditional times of the day to be replaced by snacks or grazing on convenience ready-to-eat food and mini meals. A range of regional food styles using Asian ingredients and presentation is now sought after and readily accepted. Other factors include a marked upsurge in the consumption of coffee, a preoccupation with dietary requirements and increasing obesity in the population.

Within this context Cookery for the Hospitality Industry still strives to cater for the aspirations of trainees and apprentices preparing food for presentation in a wide range of settings. This requires the student and practitioner not only to have a solid grasp of the theory of cookery but also a thorough knowledge of food safety procedures, work-place safety and the economics of a catering operation.

In preparing the fifth edition we have included more than 50 new recipes that reflect current styles and food combinations. The recipes that are out of fashion have not been lost. They are included in a CD-ROM that accompanies the book. This has enabled us to retain the old recipes and add new ones. The CD-ROM also contains comprehensive study notes and questions that match the latest competency-based training guides. Extra colour photographs of fancy meats and kangaroo meat cuts are also included.

The main strengths of the book – concise notes on the principles and practice of cookery, the references to food identification and selection and supporting theory – have been retained. Using the recipes we have selected an apprentice cook will be exposed to a wide range of menu items and uniquely Australian foods.

Graham Dodgshun and Michel Peters
Using the book and CD-ROM

Cookery for the Hospitality Industry is the leading textbook in Australian commercial cookery and hospitality and is renowned for the volume and quality of its material.

This new edition offers more information than ever before. It includes a CD-ROM containing theory and recipes. The key feature of the CD-ROM is that it offers core information on the 17 units of competency required by all students of commercial cookery. Students will find references to these throughout the book when they see the Notes icon.

The Notes icon links you to relevant theory and questions on the CD-ROM.

Ingredients presented for 4 and 10 portions. Each recipe is individually numbered for easy reference.

The Recipe icon links you to further recipes on the CD-ROM.

Theoretical notes on ingredients.

The Photograph icon links you to relevant photographs on the CD-ROM.
The authors and publisher would like to thank the following sources for permission to reproduce copyright material.

Vic Cherikoff and Bush Tucker Supply Australia Pty Ltd for colour bushfood photographs; Lachlan Bowtell and Meat and Livestock Australia for colour photographs of beef, veal, lamb, goat (capretto), fancy meats and doneness of beef and lamb; Ernst Schwab for the CD unit 'Prepre Foods according to Dietary and Cultural Needs'; Noel Shang and the Australian Pork Corporation for colour pork photographs; Kangaroo Industries Association of Australia for the photographs of and material on kangaroo cuts, funded by the Rural Industry Research and Development Corporation; Lindy Thompson and the Sydney Fish Market for colour fish and shellfish photographs.

The authors would also like to thank the following: FISHER:KIDD & Associates Pty Ltd (Food Safety Systems) for HACCP material in Chapter 2; Mr Alec To of Moreton Bay Technology Pty Ltd for kind permission to reproduce the overview of a computerised food and beverage inventory control system in Chapter 7; Juleigh Robins for help with the bushfood material; Kellie Hindmarch for the vegetable and fruit photography and for design and lay-out of all colour plates.