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# introduction

The quality of raw produce available in Australia to the professional commercial cook is the envy of the world. The per-capita concentration in Australian capital cities and regional centres of world-class dining establishments is unequalled anywhere in the world. The collection of highly experienced chefs and pastry chefs from Australia and abroad that graces the kitchens of these establishments presents up-and-coming food professionals with an exciting range of on-the-job training possibilities. This, together with the high quality of formal training available in Australia, has us at the cutting edge of the world culinary market.

Cookery is a profession involving passion, persistence and consistent application of skills and knowledge. *Commercial Cookery* addresses the higher-level culinary skills crucial to the development of a cookery professional's career. The preparation, cooking and presentation of a wide variety of menu items containing meat, fish, poultry and game are the foundation skills that will become the minimum standards by which the professional cook will be judged in the future.

*Commercial Cookery* addresses the following areas of culinary skill and knowledge:

- Select, prepare and cook poultry
- Select, prepare and cook seafood
- Select, prepare and cook meat
- Prepare hot and cold desserts
- Prepare pastry, cakes and yeast goods
- Plan and prepare foods for buffets
- Develop cost-effective menus
- Prepare foods according to dietary and cultural needs.

The format allows the reader to undertake numerous learning activities while progressing through the chapters and includes a set of revision questions for reflection at the end of each chapter. A bank of recipes will assist the reader in developing his or her knowledge of the culinary arts.

*Commercial Cookery* represents a significant step in providing the knowledge base of aspiring culinary professionals and provides a solid foundation for a rewarding cookery career.



Go to [www.pearson.com.au/vet/walsh](http://www.pearson.com.au/vet/walsh) to view the videos discussed within the chapters.