



Kitchen Pro Series: Guide to Produce Identification, Fabrication and Utilization

Brad Matthews, Paul Wigsten

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Kitchen Pro Series: Guide to Produce Identification, Fabrication, and Utilization is the definitive guide to selection, purchasing and fabricating produce for professional chefs, foodservice personnel, culinarians, and food enthusiasts. Part of CIA's new Kitchen Pro Series focusing on kitchen preparation skills, this user-friendly, full-color resource provides practical and detailed information on product identification, seasonality, availability, storage, maturity and ripeness, taste and utilization tactics. If you're seeking a comprehensive guide to produce, then this publication is for you.

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