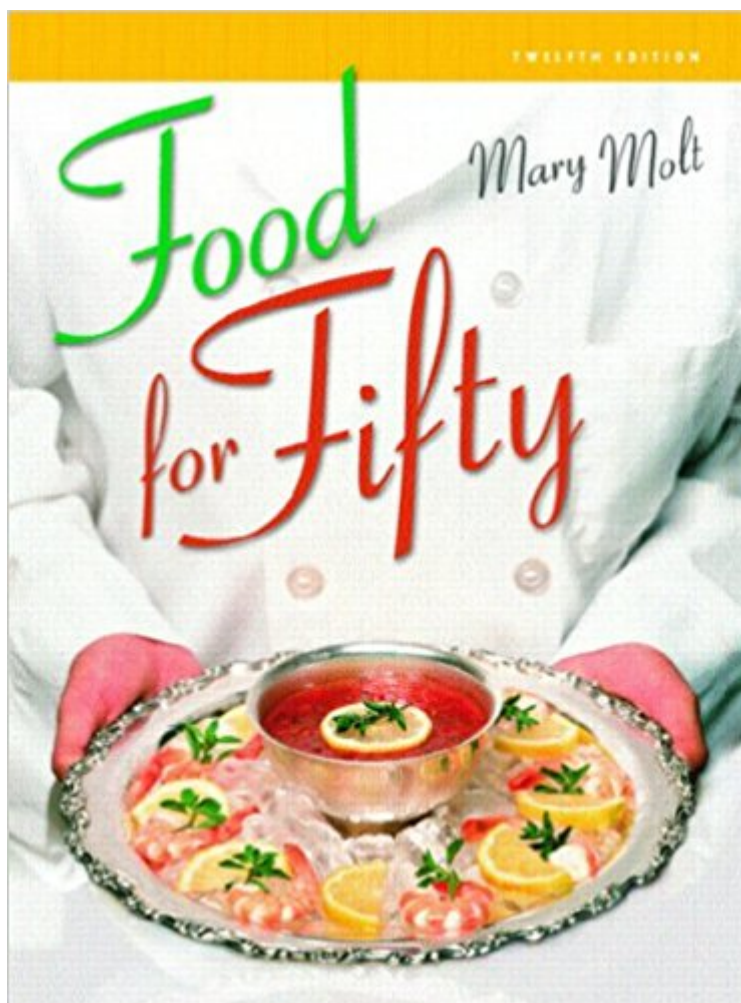


The book was found

Food For Fifty (12th Edition)



Synopsis

THE resource--for nearly 70 years--is this exceptionally comprehensive book/reference provides basic technical food production information; offers a wealth of high-quality, standardized, quantity recipes applicable to most types of foodservices; and clearly explains the full range of generally accepted procedures and techniques involved in quantity food preparation. Very contemporary in perspective, it provides a host of "new tools" for helping food professionals meet quickly changing dining trends and satisfy the expectations of today's customer. Approximately seventy recipes are organized according to menu categories and applicable to all types of foodservices. Recipes are easily adaptable to incorporate new recipe ideas and presentations, and suggestions are given for many variations of the basic recipes. Includes information on menu planning; yield adjustment procedures; marinades, rubs and seasonings; planning and serving special meals (including buffets); temperature guidelines and safe food handling standards; as well as food customs of different religions. For foodservice managers and food production professionals in commercial kitchens.

Book Information

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Customer Reviews

For sixty years, for thousands of students, this excellent quantity food production book has carried on a tradition of clearly explaining the full range of procedures and techniques involved in large-scale food preparation. In the Tenth Edition, the tradition continues with coverage expanded to reflect trends in tastes, the growing interest in nutritional values, and the increased call for catering and party service by food service organizations. In addition to basic information, guidelines, and

generally accepted methods of food preparation, Food for Fifty, Tenth Edition, includes over 400 fully-tested recipes for everything from main dishes to desserts, plus formulas for staples, guidelines for menu planning, roasting and cooking timetables, specifics of food quality standards, service requirements and table setting diagrams, wine selection guidelines, and recipe/measurement conversion tables. --This text refers to an out of print or unavailable edition of this title.

The twelfth edition of Food for Fifty, with all the features that have made it an invaluable food production resource for nearly 70 years, is attractively designed with more color photographs, easier-to-read charts and tables, and an improved user-focused layout. This new edition also serves as an unparalleled source for standardized quantity recipes and as a useful tool for developing menu items based on ideas gleaned from pictures or recipes in popular magazines and culinary publications. Food professionals and students are encouraged to use the book's recipes and information as the foundation for adapting nearly any recipe to make a quality food product. They are encouraged to apply the recipe writing and standardizing principles as used in Food for Fifty recipes when adapting recipes from less-standardized sources. Featured include: Resource for a broad variety of tested quantity recipes Approximately 50 new recipes including non-meat, pasta, bean, and vegetable entrees Improved HACCP and food safety information Updated tables, charts, and cooking information General information plus purchasing and storage guidelines for most food categories Expanded fresh produce chapter with pictures to identify fruits and vegetables Production fundamentals; kitchen readiness, production scheduling, cooking methods Food product evaluation forms and information Knife care and identification of various knife cuts Newly organized chapters sequenced for teaching quantity food production skills followed by quantity recipes Food for Fifty, Twelfth Edition, expertly provides readers with the fundamentals for producing quality food in quantity. This book makes available in one comprehensive text the food production information and recipes necessary for keeping up with ever-changing dining trends and for satisfying the expectations of today's customer.

This is the cooks bible for cooking in large quantity. Excellent, easy to use tables for measuring and adjusting quantities, etc. Great recipes and this newer edition has more of them along with new color photos and guides. Expensive, but well worth it if you are cooking for large numbers of people.

One of the best mass cook-books out there. People don't realize that you can't always just double a recipe. This has recipes that really work for a crowd.

I believe I encountered this book in Culinary school back in the 80's. It is a great book for cooking for large groups...it's not a fancy cook book, but all the basics for quantity cooking are there, you can add the "fancy" !

Perfect for preparing food for large gathering events.

I work as a chef, in a retirement center/senior center and have found the recipes and directions spot on. When cooking for large groups (as I do on a daily basis) this book has become a huge asset. I would recommend this book for anyone looking to cook for large number of folks. The recipes are tasty.

It is a good book. Must have for anyone in the nutrition industry. The quality of this book was great. I was led to believe it was not going to be in perfect condition, but it totally was. The price was also better than any other source I could find.

The product came in good standing, no defects.

I originally wanted the newest edition of this book but I couldn't afford it. So I opted for the 11th edition and I love it! I am just starting out in the food service industry cooking for approximately 60 students at an elementary school. This book has been a great resource for recipes, calculations and basic how to's when cooking for that many. I would highly recommend this book to anyone cooking for 50 or more.

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