641.57 KOT 4th ed.

CONTENTS

Preface to the Fourth Edition	vii
Preface to the Third Edition	ix
Preface to the First and Second Edition	xi
PART I: MANAGEMENT IN QUANTITY FOOD PRODUCTION	1
1. Planning Food Production	3
2. Health and Safety	39
3. Temperatures and Equipment	84
4. Work Improvement	133
PART II: KITCHEN PRODUCTION	147
5. Pantry Production	149
6. Stocks, Soups, Sauces, and Gravies	193
7. Eggs and Dairy Products	214
8. Vegetable Cookery	235
9. Deep-frying and Sautéing	258
10. Meats, Poultry, and Fish	270
PART III: BAKESHOP PRODUCTION	305
11. Bakery Ingredients	307
12. Yeast Breads and Quick Breads	330
13. Cakes, Cookies, and Decorations	364
14. Pies and Pastries	400
15. Desserts	414
Appendix A: Tables	444
Appendix B: Converting to the Metric System	465
Glossary	468
Bibliography	491
Index	493