

The larder chef: food preparation and presentation /

Leto, M. J. (Mario Jack) (1910-1994), author

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Monografía

The Larder Chef reflects the changing attitude to food and its preparation in recent years. While still retaining its practical approach, it recognizes current trends and fashions in food presentation and service style. A number of new illustrations have been added to the book for greater clarity. National Diploma students, apprentice chefs and catering students will find this manual particularly useful

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