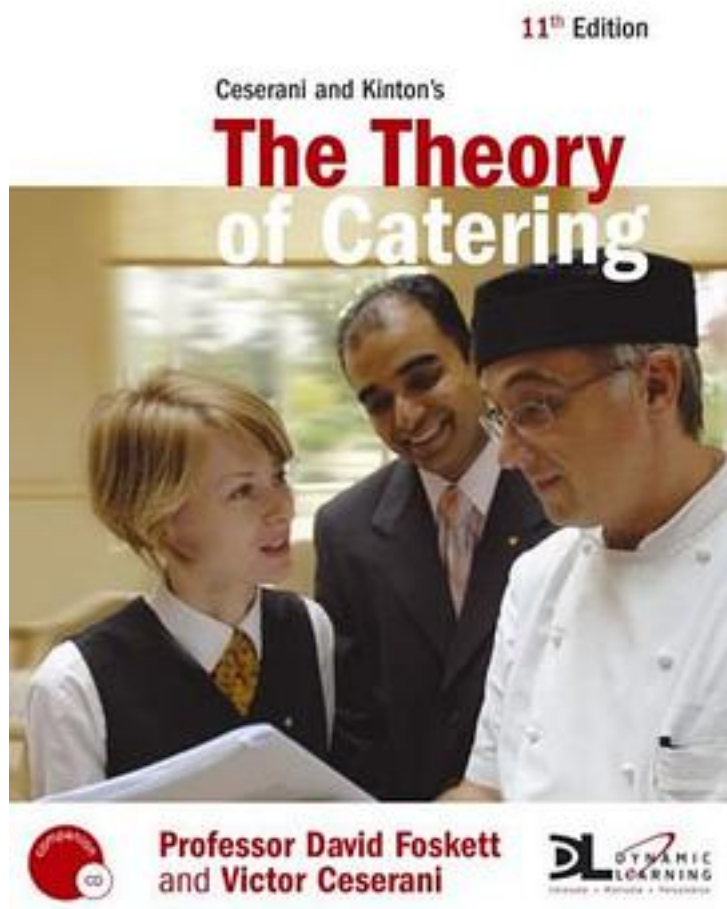


Ceserani and Kinton's the Theory of Catering



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Ceserani and Kinton's The Theory of Catering is a core text for every hospitality and catering student, delivering a comprehensive overview of the industry as a whole and presenting the theory necessary for competent professional practice. The content

follows the food chain through its natural path, from commodity and its science, through delivery from the supplier, storage, preparation and production, to final service to the waiting customer. First published in 1964, this latest 11th edition has been comprehensively revised to reflect changes in the industry, including the new hygiene standards introduced in January 2006 and up-to-date information on the new licensing laws. The content continues to be divided into six parts covering, in turn: the hospitality industry as a whole, including current influences and trends; food commodities, nutrition and science; planning, production and service; organisation and business development; and legislation. S/NVQ and VRQ mapping grids are included for ease of use. The companion digital resource, a new feature for this edition, includes 16 video clips highlighting key aspects of the industry and a Knowledge Quiz facility that enables students to test their knowledge of catering theory as they work through the book and their course, and prepare for examinations and assessment. The Resource Centre makes available all the photos and digital artwork, tables and charts from the book that students can drop into essays, reports and presentations, helping them to complete their coursework and enhance the quality and presentation of what they produce.

作者介绍:

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