

## Professional Chef Workbook Answers

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~~The Culinary Professional, 2nd Edition~~

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In 1983, Chef Draz was featured in the PBS television series Great Chefs of Chicago. Chef Draz was a founding faculty member of the Kendall College School of Culinary Arts in Evanston, Illinois. While serving on the faculty, he taught a wide variety of subjects related to professional cookery.

~~Goodheart-Willcox The Culinary Professional, 3rd Edition~~

The Professional Chef is among the best-selling titles in Wiley's cooking program and represents the cornerstone book in our publishing partnership with the CIA. We have completely reorganized this book to reflect the way that people cook in the kitchen today, with the best of foods and flavors from around the world.

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