



Practical Cookery, 13th Edition for Level 2 NVQs and Apprenticeships

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Trust the classic recipe book and reference for apprentices and work-based learners which the best professional chefs have relied on for over 50 years to match the qualification and prepare them for assessment. Over 600 reliable recipes and 1,000 photographs cover the latest preparation, cooking and finishing techniques as well as the classics every chef should master. Fully updated, this book for Level 2 NVQ Diploma in Professional Cookery or Food Production and Cooking students also covers all of the essential underpinning knowledge for NVQs and the Hospitality and Catering Principles Technical Certificate for apprentices. - See how dishes should look with close-up finished dish shots for every recipe, and follow the clear step-by-step sequences to master techniques- Get guidance on how to meet the evidence requirements, including advice on how to prepare for observations and professional discussions, with the new assessment section- Test your understanding and prepare for professional discussions and knowledge tests with questions at the end of each unit- Access professional demonstration videos with links throughout the book

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