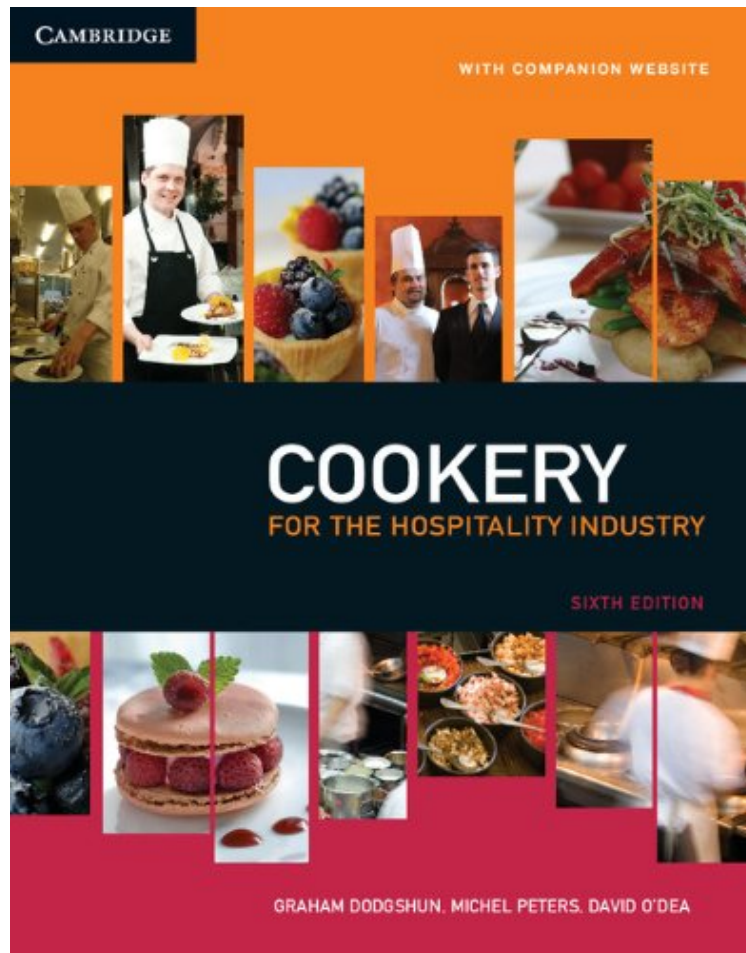


# Cookery for the Hospitality Industry

*Graham Dodgshun, Michel Peters, David O'Dea*  
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**Graham Dodgshun, Michel Peters, David O'Dea : Cookery for the Hospitality Industry** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Cookery for the Hospitality Industry:

1 of 1 people found the following review helpful. BOOK GREAT DELIVERY NOT GOOD By ros whitehead My daughters book for tafe. She appears to like it and it does provide the necessary theory she needs for her study. I dislike the way it was delivered. My son found it thrown over the side fence where the rubbish bins are. That's the only downfall. 0 of 0 people found the following review helpful. Excellent Book for hospitality/cooking instruction for students, aspiring chefs or homemakers By blondbikernurse My daughter is using this book for her TAFE CERT III. As a chef myself, I picked it up to skim through it. I couldn't put it down. The book is extremely well organized, well written and useful. It is filled with hundreds of well classified recipes, recipe variations and recipe alternatives. The theory, history and design of cooking is included in each section. Plenty of informative charts and tables. I highly recommend getting the latest edition and don't worry about the price- it is well worth it.

A must-have book for thirty years, and now in its sixth edition, Cookery for the Hospitality Industry remains

Australia's most trusted and reliable reference for commercial cookery students, apprentice chefs and those studying vocational courses in schools. It covers the essential skills, methods and principles of cookery as well as the core competencies listed within the Australian National Training Package for Commercial Cookery. This book provides trade apprentices and commercial cookery students with everything they need to know to achieve trade status and more. It is the only textbook that genuinely addresses the needs of Australian students by covering Australian qualifications and reflecting Australian conditions, ingredients and our unique cuisine.

About the Author  
Graham Dodgshun was Deputy Director of William Angliss Institute of TAFE in Victoria. He taught hospitality subjects for many years and has owned a restaurant and a bakery. Michel Peters has had a long and varied career in hospitality and vocational educational education and training. He was the Manager for Commercial Cookery and Catering programs in TAFE NSW, a Senior Head Teacher of Commercial Cookery and a professional chef, head chef and chef patron. David O'Dea worked as a chef in Australia and overseas before settling down to teach Commercial Cookery in TAFE NSW for over a decade. He is currently teaching Commercial Cookery at the Riverina Institute in Albury. He was recently awarded the National Trades and Skills Teacher of the Year award for Cookery by the Institute of Trade Skills Excellence.