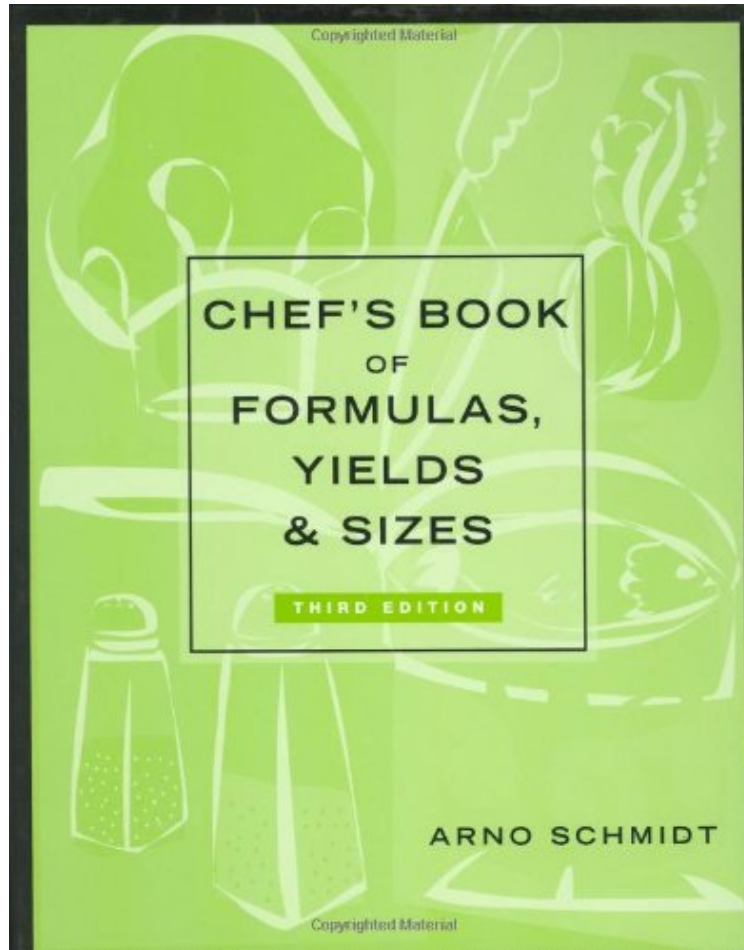


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From the Back CoverThe ultimate quick-reference cost control resource for busy kitchens The Chefs Book of Formulas, Yields, and Sizes is a powerful tool for controlling food costs in any foodservice operation. Now in an updated third edition, this encyclopedic reference is packed with helpful, practical information, including kitchen yields for more than 2,000 ingredients listed by food groups, sample purchase quantities, suggested serving sizes, tips and tricks for working with various ingredients, and other helpful tools for getting the most out of any size budget. This Third Edition broadens the knowledge of seasoned chefs and novices alike with new material on 150 previously unlisted ingredients, as well as: Coverage of ingredients unique to Indian, Chinese, Latin, and Japanese cooking Information on caloric counts, nutrition, and seasonal foods Serving sizes accepted in most fine restaurants A versatile, exhaustive resource, the Chefs Book of Formulas, Yields, and Sizes also offers many informative, easy-to-read tables for quick access to facts on can and bottle sizes, weights and measures, steam table pan sizes, and table and tablecloth sizes, as well as more than fifty basic, large-quantity recipes for mousses, soups, dough, cakes, and much more. The Chefs Book of Formulas, Yields, and Sizes, Third Edition is absolutely indispensable for any foodservice professional who must calculate costs for inventory management or determine exact measurements for portion control.**About the Author**ARNO SCHMIDT owns his own consulting business, which is primarily involved in concept development and commercial kitchen planning. During his illustrious career, he has worked at the most prestigious hotels in New York City, where he served as executive chef and food and beverage manager, and taught at such schools as The Culinary Institute of America and New York University. He has coauthored several books, including *Art of Garnishing* (with Inja Nam) and *The Book of Hors D'Oeuvres and Canapés* (with Inja Nam), both published by Wiley.