

## Chapter 1 : Practical Cookery: Books, Comics & Magazines | eBay

*Practical Cookery [Victor Ceserani, David Foskett, Ronald Kinton] on blog.quintoapp.com \*FREE\* shipping on qualifying offers. Over the last forty years Practical Cookery has established itself as the key textbook for all catering students.*

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There is more information in our Blog also. My gut feeling when I visited your school the first day to see what it could offer based on my needs could not have been more spot on So to you and Vanessa a sincere thank you.. Wow, what a difference good tuition makes! The standard of my cooking has increased month on month and I enjoy home cooking even more, with regular Sunday family meals for 12 or more people. What a change to have a 3 course meal prepared, cooked and served without fuss, allowing me time to enjoy the company of our visitors. And if everyone is running late it happens , then no problem, we learned how to take control and handle most eventualities. I enjoyed it so much that my kids have attended their own week long courses in Cooks Academy and are they taking their turns cooking family meals. I highly recommend this course - it stands the test of time. I would like to add that I found the standard of chef tutors to be extremely high. They are coming from experienced backgrounds and their enthusiasm for food and their passion was extremely inspirational. Overall a very good experience. A welcome to Pamela. Vanessa you run a good school. Memories which you will never forget! It was an amazing journey with a friendly workplace, staff and all. Tutors on the course have a magnificent approach. Tutors are excellent and make the course enjoyable. Would recommend it highly. An excellent course, which I would definitely recommend. When I did my cert course I had the most incredible tutor in Eleanor Martin. She was a huge support to me and she also gave me the confidence that I could pursue anything afterwards with becoming a chef. I found it to be a perfect balance of practical cooking. Since I did the course I have had a number of jobs.

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### Chapter 9 : Practical Cookery - Victor Ceserani, David Foskett, Ronald Kinton - Google Books

*Description: Practical Cookery has been training chefs for 50 years. It is the only book you need to support you through your training, and will serve as a recipe book and reference source throughout your career.*