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Culinary Innovation: Strategy for Sustainability in Hospitality Industry (Paperback)

By Chef Saurabh Gairola

Createspace, United States, 2009. Paperback. Book Condition: New. 229 x 152 mm. Language: English . Brand New Book ***** Print on Demand *****. Culinary Innovation seems to be unpracticed if not unheard concept in hospitality industry. The prevalent tried and tested recipes and methods are the foundation of cuisines of today. The out of box concepts just do not exist here and we are producing the replicas of the works of Great Escoffier and French Haute cuisine. To me culinary innovation is the one that can revolutionize the industry to an extent that it would have to rewrite the fundamentals of cooking. This book will shed light on four mega innovations in culinary domain namely Sous vide, Healing foods, Umami and Molecular gastronomy. It also explains how open source can be used as structure for culinary development. In the end there is a section of recipes that will surely interest all.



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Reviews

It is fantastic and great. This is for those who statte there was not a worth looking at. Its been written in an exceptionally easy way which is only soon after i finished reading this ebook through which in fact changed me, change the way i really believe.

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