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Professional Cooking: Gisslen, Wayne: 9781119399612 ...  
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Professional Cooking 8th Edition  
Wayne Gisslen is the author of the best-selling series of culinary books that includes Essentials of Professional Cooking, Professional Baking, and Advanced Professional Cooking all published by Wiley. A graduate of the Culinary Institute of America, he has written and worked extensively in the field of culinary arts with experience as a restaurant chef, test kitchen supervisor, and food and ...

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