

**THE NEW CATERING REPERTOIRE**

**Volume I Aide-Mémoire du Chef**

# **The New Catering Repertoire**

## **Volume I Aide-Mémoire du Chef**

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and  
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Foreword © Albert H. Roux 1989

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First published 1989

Published by  
MACMILLAN EDUCATION LTD  
Houndmills, Basingstoke, Hampshire RG21 2XS  
and London  
Companies and representatives  
throughout the world

Typeset and illustrated by  
TecSet Ltd., Wallington, Surrey

ISBN 978-0-333-43484-0      ISBN 978-1-349-20391-8 (eBook)  
DOI 10.1007/978-1-349-20391-8

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## FOREWORD

While one can have a great deal of fun writing a cookery book and receive a lot of publicity from marketing and selling it, to write a manual of practice for educational purposes is not always so glamorous. Nevertheless, it is a very necessary tool, not only for young people who will enter the profession, but also for established chefs. To produce a manual like the *New Catering Repertoire* demands a certain quality which is very rarely found in our profession.

The thorough checking of all recipes and terminologies requires experience, broad knowledge and a lot of hard work from the authors. I have known Harry Cracknell and Gianfranco Nobis for several years and I am proud to have been associated with them in a small way through the Dorset Institute of Higher Education. I am sure that this splendid work will be referred to by those who love cookery and it will be regarded as a masterpiece in the field of education.

ALBERT H. ROUX  
*Chevalier du Mèrite Agricole*  
*Meilleur Ouvrier de France*  
*DSc (Honoris Causa)*

# INTRODUCTION

This book is the source of the body of present-day culinary knowledge and has been compiled with the aim of assisting all who are engaged on the food production side of the hotel and catering industry.

By listing and outlining the contents of the composition of all the major classic dishes and by cataloguing the details of daily kitchen operation it is hoped this book will be of great value to all chefs, chefs de partie, commises and commis in carrying out their daily duties in an efficient manner. The book should also be of value to head chefs and catering managers charged with the production of meals, to make every dish a masterpiece. It will be an *aide-mémoire* in the compilation of menus. The directory of dishes embraces every course of the menu and has been compiled with a view of codifying the extensive inventory of dishes, so as to make it acceptable to all chefs. The authors hope this will help to achieve uniformity of dish composition and description. The pleasant practice of giving names to dishes has been carried on for more than 200 years and many great chefs of the past were inspired to create new presentations in honour of a person or an occasion, or to introduce new ideas of food combinations. In effect, a dictionary of culinary titles acts as a link in the chain of human history by recording personalities and events of the past, thus keeping them alive in the minds of those who consume these delectable dishes. In many cases the dish is more famous than the person or event it was dedicated to.

Various aspects of kitchen operation are included, purchasing, equipment, hygiene and nutrition, all given in concise form for ease of assimilation. This book is written for the professional chef which means that recognised culinary terms are used wherever

*Introduction*

necessary to contain the thousands of formulas within the shortest possible descriptions. The user of this book will not expect to be given precise weights and measures in all cases, neither will he be in need of information on portion yield or cooking times and temperatures. No indication is given of how and when to season with salt and pepper. Accompaniments to dishes as against actual garnishes will be found in Volume II.

In his introduction to the first edition of the *Guide Culinaire*, Escoffier wrote that 'the more one learns the more one sees the need to learn more and that study, as well as broadening the mind of the craftsman, provides an easy way of perfecting himself in the practice of our art'. The present authors cannot do more than echo his sentiments in the sincere hope that this book will be of much benefit to their fellow craftsmen and craftswomen.

H. L. CRACKNELL

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