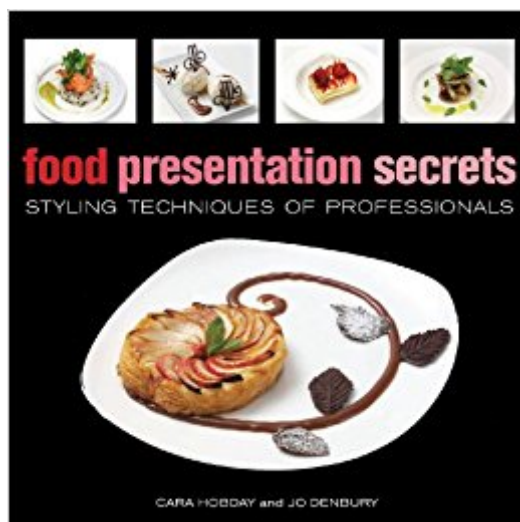


The book was found

Food Presentation Secrets: Styling Techniques Of Professionals



Synopsis

A practical guide to adding that professional flourish to any dish. Food Presentation Secrets provides professional cooking school instruction, tips and recipes for more than 100 sweet and savory garnishing ideas. Using this comprehensive guide, any home chef can make professional-looking garnishes with delicious edible ingredients.

Book Information

Hardcover: 176 pages

Publisher: Firefly Books (February 19, 2010)

Language: English

ISBN-10: 1554074916

ISBN-13: 978-1554074914

Product Dimensions: 8 x 0.7 x 8 inches

Shipping Weight: 1.5 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars 87 customer reviews

Best Sellers Rank: #48,205 in Books (See Top 100 in Books) #104 in [Books > Reference > Encyclopedias & Subject Guides > Cooking](#) #123 in [Books > Cookbooks, Food & Wine > Cooking Education & Reference > Reference](#) #596 in [Books > Cookbooks, Food & Wine > Cooking Methods](#)

Customer Reviews

The book lays out plating and cooking methods in methodical detail and accessible language, from radish roses to noodle nests. (Niesha Lofing Sacramento Bee 2010-03-24) Recommended for large or specialized culinary collections, this appealing cookbook could be used as a text in culinary schools as well as in the kitchen of the adventurous home cook. (Christine Bulson Library Journal 2010-09-24) In recent years chefs have boldly created new techniques and styles for giving food a visual flair that goes far beyond the ordinary. Authors Hobday and Denbury have combined their writing and food stylist talents to create this extraordinary guide to food presentation.... If you are ready to take your cooking to an entirely new level Hobday and Denbury will be your guides. (Terry Peters North Shore News 2010-08-25) If you're looking to master fancy food presentation, these step-by-step guides can help you get the process down pat. (Ashley Gartland Oregonian 2010-06-22) As any chef will tell you, if you want to bore your dinner guests silly then serve them a plate of monochromatic slop devoid of visual acuity. A formless, flaccid tuna casserole comes quickly to mind. What this clever book does (one hopes) is inspire you to elevate ordinary dishes

into works of art with simple tips, instructions and recipes for more than 100 sweet, savoury and colourful garnishes. (You could tart up that casserole with some quickly sculpted vegetables, for example.) Five sections show techniques, tools, ingredients and designs used by chefs in hoitytoity restaurants that you can apply at home, with step-by-step photos showing exactly how to do it. With a few basic skills, you too can serve food with flair and impress everyone. (Byron Eade Ottawa Citizen 2010-11-25)

Cara Hobday has been a professional food journalist and stylist for 14 years and is the author of a number of cookbooks. Jo Denbury is a freelance journalist, stylist and writer based in London, England.

I just got the book last night and I've read through it, twice. I just bought a wonderful knife from ZELITE INFINITY Chefs Knife 8 inch - Best... and this book, along with the knife, has me ready to cut up everything in my Garde Manger class. The pictures and the directions are, all, wonderful. This is the modern book that I've been looking for.

I purchased this book as a gift so I can't comment on the recipes. I agree with other reviews that commented on the pictures. There are good ideas, but the book is definitely lacking in making such small pictures. Very difficult to appreciate the presentations with the tiny pictures.

When I bought this book, I was hoping for more theory and concepts on how to make food look great, with some examples to back up the concepts. It was the reverse: It had a TON of examples (which are beautiful by the way), but very little theory. I felt a bit misled buying the book, but I'm sure other people might prefer how it was done. Pros: TONS of pictures TONS of examples and techniques Cons: The book is kind of small, which makes the gorgeous images small. Not much theory on presentation The organization of the book could be better.

My husband is a chef and I bought this for his use and for me to learn more about food presentation. The book's techniques for decoration and the illustrations are very good and helpful. They provide a lot of information and helped me imagine more and better ways to present the food. I would have rated this book higher but the recipes that are provided are wrong in many cases. We first noticed a problem when we were making the fruit in jelly dessert on page 101. My husband said it looked like it called for too much gelatin for the amount of liquid. He did some calculations on the quantities and

was sure this was the case. We went ahead and followed the recipe to the letter and the jelly turned out extremely hard. Even cutting the amount of gelatin to half was still too much. We then made the tuile paste from page 162. When we baked it it turned into a runny, unusable mess. My husband then started going through several of the recipes and noticed more errors. For example, on page 164 the red bell pepper sauce recommends running it through a sieve without mentioning the need to puree the ingredients first. I am lucky to have a professional chef in the house otherwise I would have been very frustrated trying to make the recipes and having them turn out "wrong" when in reality it is the book that has the errors. The book is still very useful but if you are not very experienced in the kitchen the errors may prove difficult to identify and overcome.

Nice book has many techniques that are beautiful, a lot of good ideas a good book to reference for fresh ideas when coming up with a plate presentation. Not five stars because it could have easily doubled the amount of garnishes and "secrets" contained in the book. and could have made a couple of pages about plating sauces and other ways to present sauce on a dish.

The book covers some techniques that are not taught in the class! Well worth the money!

great small book, love it and still learning all the techniques shown.

very professional techniques of food styling

[Download to continue reading...](#)

Food Presentation Secrets: Styling Techniques of Professionals Interior Design Visual Presentation: A Guide to Graphics, Models and Presentation Techniques The Food Stylist's Handbook: Hundreds of Media Styling Tips, Tricks, and Secrets for Chefs, Artists, Bloggers, and Food Lovers Then and Now Bible Maps (PowerPoint Presentation (PowerPoint Presentation) (PowerPoint Presentations) How to Design TED Worthy Presentation Slides: Presentation Design Principles from the Best TED Talks (How to Give a TED Talk Book 2) Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) The Food Service Professional Guide to Controlling Restaurant & Food Service Operating Costs (The Food Service Professional Guide to, 5) (The Food Service Professionals Guide To) Food Styling: The Art of Preparing Food for the Camera 1,000 Food Art and Styling Ideas: Mouthwatering Food Presentations from Chefs, Photographers, and Bloggers from Around the Globe (1000 Series) Whole Food: The 30 day Whole

Food Ultimate Cookbook 100recipes (Whole Food Diet, Whole Food Cookbook,Whole Food Recipes, Clean Eating, Paleo, Ketogenic) Starting Your Career as a Photo Stylist: A Comprehensive Guide to Photo Shoots, Marketing, Business, Fashion, Wardrobe, Off Figure, Product, Prop, Room Sets, and Food Styling Starting Your Career as a Photo Stylist: A Comprehensive Guide to Photo Shoots, Marketing, Business, Fashion, Wardrobe, Off-Figure, Product, Prop, Room Sets and Food Styling (Starting Your Career) (Paperback) - Common Visual Feast: Contemporary Food Photography and Styling Creative Hair Styling -- 1940s Swirls, Curls and Water Waving Techniques Mystery of Hair Styling -- Vintage Cutting, Finger Waving, Curling and Setting Techniques for 1950s The Presentation Secrets of Steve Jobs: How to Be Insanely Great in Front of Any Audience Working the Plate: The Art of Food Presentation 200 Beading Tips, Techniques & Trade Secrets: An Indispensable Compendium of Technical Know-How and Troubleshooting Tips (200 Tips, Techniques & Trade Secrets) Babushka: Russian Recipes from a Real Russian Grandma: Real Russian Food & Ukrainian Food (Russian food, Russian recipes, Ukrainian food, Polish recipes) Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan Cookbook, Vegan Diet, Vegan Recipes)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)