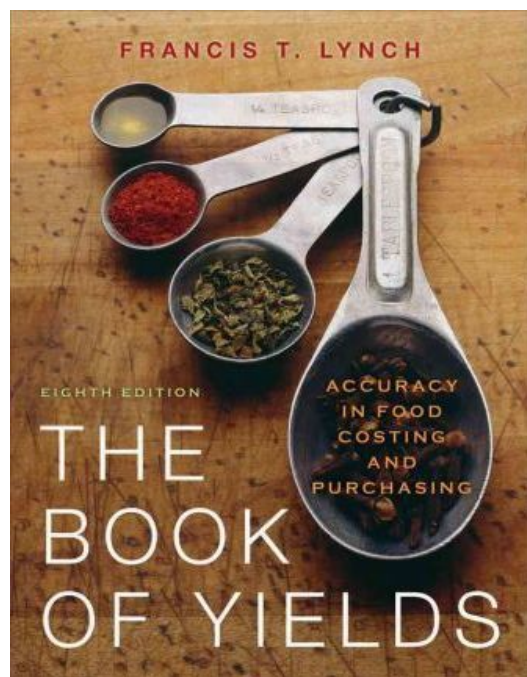


The Book of Yields: Accuracy in Food Costing and Purchasing (Single User Version) Online eBook



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Author: *Francis T. Lynch*

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Description:

The only product with yield information for more than 1,000 raw food ingredients, The Book of Yields, Eighth Edition is the chef's best resource for planning, costing, and preparing food more quickly and accurately. Now revised and updated in a new edition, this reference features expanded coverage while continuing the unmatched compilation of measurements, including weight-to-volume equivalents, trim yields, and cooking yields. With helpful worksheets; a clear organisation by food type; and a convenient, durable comb binding, The Book of Yields, Eighth Edition is a must-have culinary resource.

See also:

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