For courses in Quantity Food Production and Foodservice Management. THE resource--for over 65 years--for students and professionals in quantity food production and foodservice management. Exceptionally comprehensive, this classic text/reference provides basic technical food production information; offers a wealth of high-quality, standardized, quantity recipes applicable to most types of foodservices; and clearly explains the full range of generally accepted procedures and techniques involved in quantity food preparation. Very contemporary in perspective, it provides a host of new tools for helping food professionals and students meet quickly changing dining trends and satisfy the expectations of today's customer.

This was my first order of a second-hand book and I was a little leery. I was ordering a textbook, "Food for Fifty" and had visions of it being dog-eared and torn. It was described as being in "good" condition. When it arrived, I was very surprised. It wasn't in "good" condition. It was in EXCELLENT condition. The book looked like it hadn't been opened before. I was extremely pleased and wouldn't hesitate to order this way again.