



## Kitchen Pro Series: Guide to Meat Identification, Fabrication and Utilization

*By Culinary Institute of America, Thomas Schneller*

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### **Kitchen Pro Series: Guide to Meat Identification, Fabrication and Utilization** By Culinary Institute of America, Thomas Schneller

Kitchen Pro Series: Guide to Meat Identification, Fabrication, and Utilization is the definitive guide to purchasing and fabricating meat cuts for professional chefs, foodservice personnel, culinarians, and food enthusiasts. Part of the CIA's new Kitchen Pro Series focusing on kitchen preparation skills, this user-friendly, full-color resource provides practical information on fabricating beef, pork, veal, lamb, game, and exotic meats. Helpful storage information, basic preparation methods for each cut, and recipes are included to give professional and home chefs everything they need to know to produce well-primed cuts of meat. For anyone who believes that butchery is a lost art, The Culinary Institute of America's Chef Thomas Schneller counters that notion by providing a close examination and explanation of the craft in this clear and concise book.

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### **Editorial Review**

#### Review

1: What is Meat? 2: Beef. 3: Veal. 4: Pork. 5: Lamb. 6: Game. 7: Safety and Sanitation. 8: Nutrition. Appendix A: References. Glossary. Index.

#### About the Author

Founded in 1946, The Culinary Institute of America (CIA) is an independent, not-for-profit college offering bachelor's and associate degrees, as well as certificate programs, in culinary arts or baking and pastry arts. A network of more than 37,000 alumni in foodservice and hospitality has helped the CIA earn its reputation as the world's premier culinary college. Visit the CIA online at [www.ciachef.edu](http://www.ciachef.edu).

Chef Schneller is currently an associate professor teaching at the Culinary Institute of America specializing in meat and fish butchery. Chef Schneller is a classically trained butcher who grew up working in a family meat market that focused on wholesale and retail meat production. He was involved in meat selection and procurement in the meat markets of New York City. He also owned and operated Schneller's Restaurant that operated from 1976-1999 and was involved in all aspects of the business including all purchasing.

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