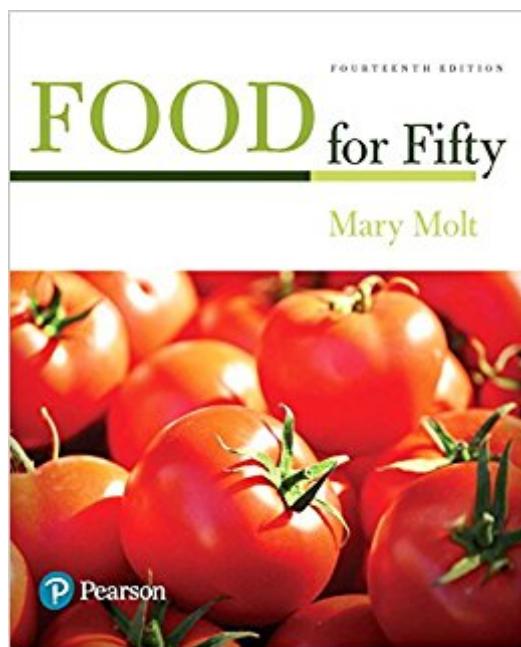


The book was found

Food For Fifty (14th Edition) (What's New In Culinary & Hospitality)



Synopsis

The most comprehensive quantity food production resource on the market. Comprehensive and easy to follow, *Food for Fifty* provides students and food production professionals with a broad variety of tested quantity recipes, along with valuable tables, charts, and ready-to-use guidelines for preparing and serving quality food in quantity. Author Mary Molt presents the material in an easy-to-use format complete with recipe development information; menu planning guidelines; food safety guidelines; and food product, purchasing, and storage information. First published in 1937, *Food for Fifty* has been referred to as the bible for quantity food production and recognized as the most comprehensive quantity food production on the market. Designed to function as an invaluable recipe book, a tool for classroom teaching and learning, and a food production resource for commercial kitchens, the book is written with the goal that ideas from culinary publications and the newest recipe books can be produced successfully in quantity by adapting the recipes found in the *Food for Fifty*. The new edition features approximately 70 new recipes and variations; a full, 4-color design with color photos; updated information related to USDA.gov requirements for K-12 menu development; updated charts and tables; an expanded menu planning section, and more.

Book Information

Series: What's New in Culinary & Hospitality

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Customer Reviews

Mary Molt, Ph.D., R.D., L.D., is Associate Director Housing and Dining Services and Assistant

Professor Food, Nutrition, Dietetics, Health at Kansas State University. She earned her BS from the University of Nebraska-Kearney, MS from Oklahoma State University, and PhD from Kansas State University (KSU). Dr. Molt has for worked 43 years at KSU on a joint appointment in foodservice management in Housing and Dining Services and as a faculty member in the College of Human Ecology teaching food management related classes. Publicly recognized for foodservice management leadership, she has received several prestigious awards: National Association of College and University Foodservice (NACUFS) Theodore W. Minah Award, the highest honor given for exceptional contributions to the foodservice industry (1995); twice the NACUFS Richard Lichtenfels Award for outstanding service to the association; Academy of Nutrition and Dietetics (AND) Excellence in the Practice of Management (1997); and Medallion Award in recognition of outstanding service and leadership to the Academy and the dietetics profession (2013); International Food and Equipment Manufacturers (IFMA) Silver and Gold Plates recognizing exceptional accomplishments and legendary status in the foodservice industry (2012). She is a Kansas State University Faculty Fellow (2014).

This is the cooks bible for cooking in large quantity. Excellent, easy to use tables for measuring and adjusting quantities, etc. Great recipes and this newer edition has more of them along with new color photos and guides. Expensive, but well worth it if you are cooking for large numbers of people.

One of the best mass cook-books out there. People don't realize that you can't always just double a recipe. This has recipes that really work for a crowd.

I believe I encountered this book in Culinary school back in the 80's. It is a great book for cooking for large groups...it's not a fancy cook book, but all the basics for quantity cooking are there, you can add the "fancy" !

Perfect for preparing food for large gathering events.

I work as a chef, in a retirement center/senior center and have found the recipes and directions spot on. When cooking for large groups (as I do on a daily basis) this book has become a huge asset. I would recommend this book for anyone looking to cook for large number of folks. The recipes are tasty.

It is a good book. Must have for anyone in the nutrition industry. The quality of this book was great. I was led to believe it was not going to be in perfect condition, but it totally was. The price was also better than any other source I could find.

The product came in good standing, no defects.

I originally wanted the newest edition of this book but I couldn't afford it. So I opted for the 11th edition and I love it! I am just starting out in the food service industry cooking for approximately 60 students at an elementary school. This book has been a great resource for recipes, calculations and basic how to's when cooking for that many. I would highly recommend this book to anyone cooking for 50 or more.

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