St. Augustine, Fla., October 10, 2011—The American Culinary Federation (ACF), the nation’s largest professional chefs organization, is pleased to announce its newest textbook, Garde Manger: Cold Kitchen Fundamentals (Prentice Hall, 2012, $104), a companion to Baking Fundamentals (Prentice Hall, 2007) and Culinary Fundamentals (Prentice Hall, 2006). Written for the garde manger chef, culinary students and educators, the 912-page book focuses on techniques, provides an overview of the cold kitchen and features more than 400 recipes.

“Garde Manger: Cold Kitchen Fundamentals is ACF’s comprehensive guide to the cold kitchen,” said Michael Ty, CEC, AAC, ACF national president. “We hope chefs, students, educators and culinary institutions nationwide utilize this valuable resource.”

Garde Manger Overview
Garde Manger: Cold Kitchen Fundamentals is organized by sections and includes teaching units that enable readers to build on a strong foundation as they progress in their knowledge. Here’s a look at each section:

- Section 1: History of the Cold Kitchen and Basic Food Safety, Sanitation and Equipment
- Section 2: Ingredients
- Section 3: Starters
- Section 4: Sandwiches and Cold Soups
- Section 5: Salads
- Section 6: Dressings, Dips and Cold Sauces
- Section 7: Fabrication
Special Features

**Garde Manger: Cold Kitchen Fundamentals** highlights include:

- More than 400 recipes, from artichoke and pimento salad to grilled salmon slices on arugula
- More than 600 illustrative photographs
- Learning activities
- “Chef’s Tips”
- Educational objectives and key terms
- Summaries and unit reviews
- Appendices containing useful charts
- Bibliography for additional related books, magazines, blogs, etc.
- Glossary

“**Garde Manger — Modern, large production kitchens refer to this area as the pantry section, cold kitchen, or garde manger. This is the area in the kitchen where all cold foods are prepared and stored. It can be as small as a one-person station or as large as a separate kitchen the size of half a football field.”**

About the Authors

Edward Leonard, CMC, WGMC, FSP, AAC, is vice president and corporate chef for Le Cordon Bleu Schools of North America. He is past president of the American Culinary Federation and past vice president of the World Association of Chefs Societies. He served as team manager of ACF Culinary Team USA, the official U.S. team for national and international culinary competitions, from 1998 to 2008.

Brenda Carlos is owner of BC Editorial Services. She has served as publisher and managing editor of Hospitality News Group, and has authored numerous articles focusing on all aspects of the foodservice industry, event management and running a business. In addition, she has co-authored three textbooks.

Tina Powers, CEC, CEPC, CCE, CMB, is a culinary instructor at Oregon Coast Culinary Institute, Coos Bay, Ore., where she teaches baking and culinary classes. In addition, she owns a restaurant and bakery consulting business that serves the U.S., Eastern Europe and Russia. She has received numerous awards and has coached several student competition teams.

About the American Culinary Federation

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members spanning 225 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States, with the Certified Executive Chef® designation the only culinary credential accredited by the National Commission for Certifying Agencies (NCCA). ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to the Chef & Child Foundation, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit [www.acfchefs.org](http://www.acfchefs.org).

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For more information, including a high-resolution image of the cover and review copies, contact Leah Craig at (904) 484-0213 or lcraig@acfchefs.net.