

# [DOC] Professional Chef 8th Edition

Eventually, you will totally discover a other experience and realization by spending more cash. nevertheless when? do you take that you require to get those all needs in the manner of having significantly cash? Why dont you try to acquire something basic in the beginning? Thats something that will lead you to understand even more nearly the globe, experience, some places, later history, amusement, and a lot more?

It is your definitely own era to be in reviewing habit. in the course of guides you could enjoy now is **professional chef 8th edition** below.

The Professional Chef 8th Edition with Student Study Guide and In the Hands of a Chef Set-The Culinary Institute of America (CIA) 2008-05-09

Professional Cooking, 8th Edition with Chefs Companion and WileyPlus Card Set-Gisslen 2015-12-11

The Professional Chef-The Culinary Institute of America (CIA) 2011-09-13 "The bible for all chefs." —Paul Bocuse Named one of the five favorite culinary books of this decade by Food Arts magazine, The Professional Chef is the classic kitchen reference that many of America's top chefs have used to understand basic skills and standards for quality as well as develop a sense of how cooking works. Now, the ninth edition features an all-new, user-friendly design that guides readers through each cooking technique, starting with a basic formula, outlining the method at-a-glance, offering expert tips, covering each method with beautiful step-by-step photography, and finishing with recipes that use the basic techniques. The new edition also offers a global perspective and includes essential information on nutrition, food and kitchen safety, equipment, and product identification. Basic recipe formulas illustrate fundamental techniques and guide chefs clearly through every step, from mise en place to finished dishes. Includes an entirely new chapter on plated desserts and new coverage of topics that range from sous vide cooking to barbecuing to seasonality Highlights quick reference pages for each major cooking technique or preparation, guiding you with at-a-glance information answering basic questions and giving new insights with expert tips Features nearly 900 recipes and more than 800 gorgeous full-color photographs Covering the full range of modern techniques and classic and contemporary recipes, The Professional Chef, Ninth Edition is the essential reference for every serious cook.

The Book of Yields-Francis T. Lynch 2010-12-20 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.

Set: Professional Cooking for Canadian Chefs 8th Edition w/ Study Guide, WileyPLUS and The Chef's Companion: A Culinary Dictionary, 3rd Edition-Wayne Gisslen 2015-07-01

Modern Batch Cookery-Victor Gielisse 2011-02-08 Focusing on healthy cooking and smart menu planning, this guide to volume cooking for restaurants, caterers and other large foodservice operations provides recipes that yield 50 servings including Gorgonzola and Pear Sandwiches, Chesapeake-Style Crab Cakes and Tequila-Roasted Oysters.

Straight Boy-Jay Bell 2018-10-18 I love him. And I'm pretty sure he loves me back... even though he's straight. When I first met Carter King, I knew he was something special. I imagined us being together, and we are, but only as friends. Best friends! I'm trying to be cool with that, even though I know he has secrets, and there have definitely been mixed signals. I don't want a crush to ruin what we already have. Then again, if there's any chance that we can be

together, it's worth the risk, because Carter could be the love of my life. Or he might be the boy who breaks my heart. Straight Boy is Jay Bell's emotional successor to his critically acclaimed Something Like... series. This full-length novel tells a story of friendship and love while skating the blurry line that often divides the two.

The Book of Yields-Culinary Institute of America 2011-04-01 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.

Professional Cooking-Wayne Gisslen 1999-10-13

Study Guide to Accompany Professional Cooking-Wayne Gisslen 2010-04-05 The Study Guide to Accompany Professional Cooking, Seventh Edition is a useful tool to help students study and review the material in the textbook Professional Cooking. It contains 35 chapters of key exercises related to key terms; true/false questions; completion, short-answer, and other written exercises; and math exercises. The purpose is to reinforce learning, support your study efforts, and assist you in mastering the material.

Seasons in the Wine Country-Cate Conniff 2012-07-20 Seasons in the Wine Country brings the flavors of the Napa Valley and the expertise of instructors at the Culinary Institute of America at Greystone into your home with over 100 seasonal recipes. Beat the winter blues with a hearty helping of Cabernet-Braised Short Ribs with Swiss Chard and Orecchiette and distill the fresh flavors of spring with Lemon-Glazed Pound Cake with Rosewater and Strawberries. With simple step-by-step instructions from the world's foremost culinary authorities including suggestions for wine pairings as well as primers on culinary techniques and equipment Seasons in the Wine Country is the ultimate resource for those who desire to live the good life and cook like master chefs!

Math for the Professional Kitchen-The Culinary Institute of America (CIA) 2013-07-29 Essential math concepts for professional chefs and culinary students Ideal for students and working professionals, Math for the Professional Kitchen explains all the essential mathematical skills needed to run a successful, profitable operation. From scaling recipes and converting units of measure, to costing ingredients and setting menu prices, it covers crucial information that will benefit every foodservice provider. Written by three veteran math instructors from The Culinary Institute of America, the book utilizes a teaching methodology based on daily in-classroom practice. The entirety of the standard culinary math curriculum is covered, including conversions, determining yields, purchasing, portioning, and more. Vital mathematical concepts are reinforced with easy-to-understand examples and review questions This is a thorough, comprehensive main text for culinary students as well as a great kitchen reference for working professionals Math for the Professional Kitchen will be an invaluable resource not only in the classroom but also in the kitchen as students embark on their professional careers, where math skills play a crucial role in the ever-important bottom line.

Culinary Arts Institute Encyclopedic Cookbook-Ruth Berolzheimer 1988-03-01 A guide to meal planning preparation which includes numerous menus for all occasions and thousands of tested recipes

Garde Manger-Culinary Institute of America 2012-04-16 A book with full-color photos and 450 recipes provides a professional resource to the art of garde manger, which includes a broad base of culinary skills, from basic cold food preparations to roasting, poaching, simmering and sautéing meats, fish, poultry, vegetables and legumes.

Purchasing for Chefs-Andrew H. Feinstein 2009-10-27 "Now in the new Second Edition, Purchasing for Chefs is a comprehensive yet concise treatment of the purchasing principles that teaches students and chefs the basic principles of how to purchase goods and services in order to run their businesses effectively. It contains sections on "Purchasing Technology" that explains purchasing lingo beyond the scope of the book as well as illustrating different tools used in purchasing. This book is written in a unique conversational style that makes purchasing an accessible subject"--Provided by publisher.

The Chef's Companion-Elizabeth Riely 1996-05-29 Any food professional or aspiring chef will quickly build confidence in the use of culinary terms with this indispensable guide to the correct spelling, pronunciation, definition, usage, and origin of over 4,500 terms. The updated Second Edition of The Chefs

Companion succinctly covers all the latest terms relating to cooking techniques, food preparations, herbs and spices, varieties and cuts of food, wine terminology, and equipment for the professional kitchen, as well as notable figures in the history of food and gastronomy.

Professional Baking-Wayne Gisslen 2008-03-03 Provides step-by-step instructions for professional baking techniques; covers baking principles, equipment, and ingredients; and includes more than nine hundred recipes as well as tips on baking for special diets.

Supervision in the Hospitality Industry-John R. Walker 2009-01-09 Order of authors reversed on previous eds.

Restaurant Concepts, Management, and Operations-John R. Walker 2017-11-30 Restaurant Concepts, Management, and Operations, 8th Edition takes the reader from the initial idea to the grand opening. It features comprehensive, applications-based coverage of all aspects of developing, opening, and running a restaurant. This includes topics such as staffing, legal and regulatory concerns, cost control and general financing, marketing and promotion, equipment and design, the menu, sanitation, and concept. A one-stop guide to the restaurant business, the Eighth Edition of Walker's, Restaurant Concepts, Management, and Operations continues the success of previous editions, providing, in an easy-to-read way, all of the skills and information needed to master every challenge and succeed in this highly competitive and rewarding industry. Each chapter has been revised, updated, and enhanced with numerous industry examples, sidebars, charts, tables, photographs, and menus. All of this information will help restaurant owners make the decisions necessary to build a thriving business.

The Eyes of a Chef-Fred Raynaud 2014-07-12 "Eyes of a Chef" is not a cookbook. You won't find any recipes between its pages. What you will find is a look at Christ and the dynamic themes of Christianity through the lens of cookery and the kitchen. The book is more of a devotional than topical in nature. The book takes you on a parabolic journey where culinary tales and life experiences reflect the dynamic truth of Scripture. It is a journey into the realm of the culinary arts with our eyes turned upward, towards Christ and His kingdom. It is a look at Christ as well as creation. It is a buffet table full of little morsels, chapters to cause you to ponder upon the richness of all that Christ is, as seen through the eyes of a Chef. Each chapter is named after a Biblical concept or theme with the subtitle pointing to the culinary lens that illustrates that truth. Dive in and enjoy. I pray that the Lord will bless you as you sift through the issues of life.

I Love New York-Daniel Humm 2013 Celebrates the food, ingredients, and culinary history of New York City while sharing innovative adaptations of classic New York recipes.

Nutrition for Foodservice and Culinary Professionals-Karen E. Drummond 2000-08-29 The study of nutrition has grown in importance for the hospitality industry and is now a required course in the hospitality curriculum. This is because of increased awareness among the general consumer who demands healthy food and a well-balanced diet. This new edition covers an encyclopedic range of topics including guidelines on healthy weight and the treatment of high blood pressure, non-fat and low-fat ingredients. A new chapter covers food purchasing, receiving and storage of healthy ingredients.

Advanced Professional Cooking, College Edition-Wayne Gisslen 1992-07-24 Takes students as well as lovers of food preparation beyond the basics to more complex recipes, subtler preparation and plating techniques. It includes both color and black and white photographs to illustrate concepts. Following two introductory chapters which detail the development of modern cookery, modern cooking styles, mise en place, finishing, and presentation, it goes on to cover sauces; soups; first courses; fish and other seafood; poultry and feathered game; beef, lamb, pork and veal; variety meats, sausages and game; vegetables; and cold foods. Recipes are given in two quantities--4 and 16 portions.

Foodservice Organizations-Mary B. Gregoire 2012-06-28 For all dietetic and foodservice management courses covering topics such as procurement, financial management, quantity food production, human resource management, and leadership. Organized around the well-proven foodservice systems model, this text provides detailed and current information on how managers can optimally transform human, material, facility, and operational inputs into outputs of meals, customer satisfaction, employee satisfaction, and financial accountability. Blending theory and practice, it gives foodservice managers a strong empirical base for managing operations. After thoroughly introducing the model, it presents in-depth coverage of each functional subsystem: procurement, production, distribution, service, safety, sanitation, and maintenance. Next, readers master today's most relevant leadership, communication, decision making, HR, financial, and marketing techniques. The book concludes with a full section on system outputs, including methods for evaluating them. This edition adds new coverage of sustainability; updated information on energy management and food safety; expanded coverage of marketing and globalization; and the latest dietary guidelines.

In the Hands of a Chef-Culinary Institute of America 2007-12-26 The experts from The Culinary Institute of America furnish an essential reference for aspiring cooks that identifies and describes essential kitchen tools, equipment, and gadgets, accompanied by thorough guidelines on how to use them effectively, with helpful advice from real-world chefs on how to select, properly use, and care for knives and other items. Original.

Professional Chef Level 3 Diploma-Gary Hunter 2010-07 Professional Chef: Level 3 is for chefs who want to reach the top. Written to provide complete coverage of the VRQ level 3 and the Advanced Diploma in Food Preparation and cookery, there is detailed advice on how to develop the superior skills you need to excel in the kitchen. With a focus on developing professional culinary knowledge, there is step-by-step guidance on how to carry out specialist butchery, larder and fishmonger techniques. Care has been taken to ensure that the most up-to-date practices from industry have been incorporated; where different techniques exist within the trade, the benefits and relevant situations for using each have been fully explained, to ensure students develop a full and comprehensive repertoire of skills. With clear explanations of all the underpinning theory and packed-full with recipes, Professional Chef: Level 3 VRQ Diploma will inspire you to go on and create mouthwatering dishes, influenced by modern, traditional and international cuisine.

Sushi at Home-Yuki Gomi 2016-04-28 Yuki Gomi's Sushi at Home is a beautifully designed cookbook that will show, for the first time, how easy it is to make sushi at home Do you love buying sushi for lunch, enjoy eating at Japanese restaurants for dinner, but think sushi is too difficult to make at home? Well, think again! In Sushi at Home, Japanese chef and sushi teacher Yuki Gomi shows you just how easy - and inexpensive - making delicious and beautiful looking sushi can be. Learn: - Everything you need to know about how to buy and prepare fish, from salmon to scallops, from tuna to mackerel. - The joys of cling film and the technique of rolling step-by-step and why a hairdryer is essential for making the all-important perfect sushi rice. - Clever alternatives to traditional sushi styles (handball sushi; vegetarian sushi; soba sushi). - Fresh twists on classic recipes (miso soup with clams; prawn salad with tahini mustard dressing). Sushi at Home is all you need to master the art of making light, delicious and healthy sushi in your own kitchen. Yuki Gomi is a Japanese chef who has taught thousands of people how to make their own sushi. After studying at Le Cordon Bleu in Chicago, she trained under a master noodle chef, before moving to London and beginning to teach Japanese home cooking classes. Sushi at Home is her first book. [www.yukiskitchen.com](http://www.yukiskitchen.com)

Professional Cooking, College Version-Wayne Gisslen 2010-01-19 This is the best-selling undergraduate food preparation textbook in the marketplace. It has a long standing reputation for being comprehensive, yet easy for students to understand and follow. Wayne Gisslen's reputation for being able to simply, yet comprehensively, communicate information to beginning chefs is unsurpassed. Professional Cooking, Seventh Edition includes videos that will help further illustrate the correct techniques in the kitchen. On top of that there are over 100 new recipes, some with particular emphasis on international cooking.

Enhanced visual program includes over 220 new color photos, including plated dishes, procedures, and products. Approximately 100 new recipes have been added, for a total of 650 recipes plus another 600 variations. More focus on international recipes and variations. Enhanced topical coverage on such things as: food science, molecular gastronomy, international recipes, and culinary maths. Chapter 10, Understanding Meats, now includes all information on meat fabrication in one convenient place. Up-to-date nutrition guidelines. Thoroughly revised and enhanced CulinarE-Companion Recipe Management software contains all recipes from the book - and 90 bonus recipes. The software is available through download with the registration code in the back of the book.

Math for the Professional Kitchen-The Culinary Institute of America (CIA) 2013-07-29 Essential math concepts for professional chefs and culinary students Ideal for students and working professionals, Math for the Professional Kitchen explains all the essential mathematical skills needed to run a successful, profitable operation. From scaling recipes and converting units of measure, to costing ingredients and setting menu prices, it covers crucial information that will benefit every foodservice provider. Written by three veteran math instructors from The Culinary Institute of America, the book utilizes a teaching methodology based on daily in-classroom practice. The entirety of the standard culinary math curriculum is covered, including conversions, determining yields, purchasing, portioning, and more. Vital mathematical concepts are reinforced with easy-to-understand examples and review questions This is a thorough, comprehensive main text for culinary students as well as a great kitchen reference for working professionals Math for the Professional Kitchen will be an invaluable resource not only in the classroom but also in the kitchen as students embark on their professional careers, where math skills play a crucial role in the ever-important bottom line.

Essentials of Cooking-James Peterson 2003-01-01 Featuring more than 1,100 full-color photographs and 150 recipes, this richly illustrated introduction to the

art of cooking provides step-by-step instruction in one hundred essential cooking techniques, accompanied by informative background on what each techniques does in terms of the taste of food. Reprint.

The Culinary Institute of America Cookbook-Culinary Institute of America 2008 Presents a collection of more than three hundred recipes from the well-known cooking school organized thematically by food category and complemented by illustrations of food-preparation techniques.

Cookery the Australian Way-Shirley M. Cameron 2006 'Cookery the Australian Way' was first published in 1966. This limited edition hardback commemorative version of the seventh edition celebrates the 40th birthday of a book that has inspired generations of Home Economics students. Not only does this book reflect the ever-increasing diversity of Australia food over forty years, but it is a vibrant piece of cultural and publishing history as well. It features an 18-page overview of all seven editions, including historical information, covers, sample pages and comments from a range of people who have fond memories of using 'Cookery the Australian Way' over the years. Page references to all chapters and recipes remain the same, so the current 7th edition and this commemorative version can be used side by side in the classroom.

The Professional Chef-The Culinary Institute of America (CIA) 2006-09-05 The Professional Chef is among the best-selling titles in Wiley's cooking program and represents the cornerstone book in our publishing partnership with the CIA. This is a multi-million-dollar project with high visibility, high impact, and broad opportunities. The Study Guide is the only relevant study tool for the material in the latest edition of The Professional Chef. Each chapter in the Study Guide focuses on one chapter in The Professional Chef and highlights the most important information through different study methods. Students can study by reviewing the objectives, suggested study/lecture guide, and/or homework/study questions for each chapter. Homework/study questions include defining key terms, multiple choice/fill in the blank/matching/true or false quizzes, and short answer/essay questions. An answer key is included in the Instructor's Manual. All the material included in the Study Guide will also be available on Wiley's Higher Education website for students and teachers.

Cookie Love-Mindy Segal 2015-04-07 A new, edgier take on baking cookies, from a James Beard Award-winning chef and the owner of the popular Chicago restaurant, HotChocolate. Mindy Segal is serious about cookies. And Cookie Love is your new go-to, never-fail reference for turn-out-perfectly-every-time cookie recipes. Mindy, award-winning pastry chef and self-professed "cookie nerd," shares all of her secrets for turning classic recipes into more elevated, fun interpretations of everyone's favorite sweet treat. From Peanut Butter Peanut Brittle Cookies and Fleur de Sel Shortbread with Vanilla Halvah, to Malted Milk Spritz and Peaches and Cream Thumbprints, Segal's recipes are inspired and far from expected. Inside you'll find more than sixty perfected recipes for every kind of cookie including drop cookies, bars, sandwich cookies, shortbread, thumbprints, and more, as well as the best tricks and tools of the trade and everything you need to know to build the ideal cookie pantry. A must-have for anyone looking to up their cookie-baking game, Cookie Love is a celebration of the most humble, delicious, and wonderful of baked treats.

Iron Chef-Fuji Terebijon, Kabushiki Kaisha 2004 A behind-the-scenes look at the popular Food Network program offers an episode guide, interviews with the Iron Chefs, and menus and recipes created for the show.

The Smitten Kitchen Cookbook-Deb Perelman 2012-10-30 The New York Times bestselling, IACP award-winning cookbook (and a Cooking Light Top 100 Cookbook of the Last 25 Years) from the celebrated food blogger and founder of smittenkitchen.com. Deb Perelman loves to cook. She isn't a chef or a restaurant owner—she's never even waitressed. Cooking in her tiny Manhattan kitchen was, at least at first, for special occasions—and, too often, an unnecessarily daunting venture. Deb found herself overwhelmed by the number of recipes available to her. Have you ever searched for the perfect birthday cake on Google? You'll get more than three million results. Where do you start? What if you pick a recipe that's downright bad? With the same warmth, candor, and can-do spirit her award-winning blog, Smitten Kitchen, is known for, here Deb presents more than 100 recipes—almost entirely new, plus a few favorites from the site—that guarantee delicious results every time. Gorgeously illustrated with hundreds of her beautiful color photographs, The Smitten Kitchen Cookbook is all about approachable, uncompromised home cooking. Here you'll find better uses for your favorite vegetables: asparagus blanketing a pizza; ratatouille dressing up a sandwich; cauliflower masquerading as pesto. These are recipes you'll bookmark and use so often they become your own, recipes you'll slip to a friend who wants to impress her new in-laws, and recipes with simple ingredients that yield amazing results in a minimum amount of time. Deb tells you her favorite summer cocktail; how to lose your fear of cooking for a crowd; and the essential items you need for your own kitchen. From salads and slaws

that make perfect side dishes (or a full meal) to savory tarts and galettes; from Mushroom Bourguignon to Chocolate Hazelnut Crepe Cake, Deb knows just the thing for a Tuesday night, or your most special occasion.

Cool Careers Without College for People Who Love Food-Kerry Hinton 2004-01-15 When contemplating a career, students who do not plan on attending college generally look toward fields with which they have some familiarity. In this book, Hinton describes fourteen careers that focus on food but that do not require a college degree. The jobs of a restaurant worker, food stylist, and greengrocer, for example, can all be pursued with a few classes or apprenticeships, enthusiasm, and plenty of hard work.

The Bartender's Black Book-Stephen Kittredge Cunningham 2001-08-17 A most popular new drinks guide for the new generation imbiber or the traditional Martini lover. Over 2500 recipes provided, with 500 Martinis alone! Clear and easy instruction from one of America's most famous professional bartenders makes for fun browsing of drink options and mixing, stirring or shaking. What shall we have tonight darling? A Screamer, or a Screaming Viking? Perhaps a Scarlet Letter, a Seduction, or a Screw-Up. How about a Sand in Your Butt? Is that anything like a Sex on the Beach

North of Happy-Adi Alsaid 2017-05-01 His whole life has been mapped out for him... Carlos Portillo has always led a privileged and sheltered life. A dual citizen of Mexico and the United States, he lives in Mexico City with his wealthy family, where he attends an elite international school. Always a rule follower and a parent pleaser, Carlos is more than happy to tread the well-worn path in front of him. He has always loved food and cooking, but his parents see it as just a hobby. When his older brother, Felix—who has dropped out of college to live a life of travel—is tragically killed, Carlos begins hearing his brother's voice, giving him advice and pushing him to rebel against his father's plan for him. Worrying about his mental health but knowing the voice is right, Carlos runs away to the United States and manages to secure a job with his favorite celebrity chef. As he works to improve his skills in the kitchen and pursue his dream, he begins to fall for his boss's daughter—a fact that could end his career before it begins. Finally living for himself, Carlos must decide what's most important to him and where his true path really lies.

Pâté, Confit, Rilette: Recipes from the Craft of Charcuterie-Brian Polcyn 2019-05-14 The best-selling team behind Charcuterie and Salumi further deepens our understanding of a venerable craft. In Pâté, Confit, Rilette, Brian Polcyn and Michael Ruhlman provide a comprehensive guide to the most elegant and accessible branch of the charcuterie tradition. There is arguably nothing richer and more flavorful than a slice of pâté de foie gras, especially when it's spread onto crusty bread. Anyone lucky enough to have been treated to a duck confit, poached and preserved in its own fat, or a pâté en croute, knows they're impossible to resist. And yet, pâtés, confits, rillettes, and similar dishes featured in this book were developed in the pursuit of frugality. Butchers who didn't want to waste a single piece of the animals they slaughtered could use these dishes to serve and preserve them. In so doing, they founded a tradition of culinary alchemy that transformed lowly cuts of meat into culinary gold. Polcyn and Ruhlman begin with crucial instructions about how to control temperature and select your ingredients to ensure success, and quickly move on to master recipes, offering the fundamental ratios of fat, meat, and seasoning, which will allow chefs to easily make their own variations. The recipes that follow span traditional dishes and modern inventions, featuring a succulent chicken terrine embedded with sautéed mushrooms and flecked with bright green herbs; modern rillettes of shredded salmon and whitefish; classic confits of duck and goose; and a vegetarian layered potato terrine. Pâté, Confit, Rilette is the book to reach for when a cook or chef intends to explore these timeless techniques, both the fundamentals and their nuances, and create exquisite food.

Eventually, you will utterly discover a further experience and capability by spending more cash. yet when? pull off you say you will that you require to acquire those every needs as soon as having significantly cash? Why dont you try to get something basic in the beginning? Thats something that will guide you to comprehend even more going on for the globe, experience, some places, when history, amusement, and a lot more?

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